



MINUS8
VINEGAR & VERJUS

RECIPE CARD

MINUS 8 STRAWBERRY SHORTCAKE



MINUS8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Serves: 6

Prep Time: 60 min

Cooking Time: 0 min

Ingredients: **Minus 8 Strawberries**

- 1/2 oz Minus 8 Vinegar
- 1 tbsp lemon juice
- 2 pints strawberries, hulled and sliced
- 1/4 cup sugar

Whipped Cream

- 2 cups heavy cream
- 2.5 tbsp sugar

Cakes

- 6 individual white, angel or sponge cakes
- 1 lime for garnish.



Method:

- In a medium bowl, toss Minus 8 Vinegar, lemon juice and 1/4 cup of sugar
- Let stand for 1 hour to release juices
- In another medium bowl, beat heavy whipping cream and 2.5 tbsp of sugar until soft peaks form.

Just before serving:

1. Strain the strawberries. Reserve the juice. Spoon 1 tbsp of juice on the top of each cake.
2. Arrange strawberry slices on the cake and beside the cake.
3. Top with whipped cream. Garnish with more strawberry slices on top and a slice of lime on the side.