



MINUS8
VINEGAR & VERJUS

RECIPE CARD

Minus 8 Vinegar over Heirloom Tomato and Bocconcini



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: 4

Prep Time: 10 min

Cooking Time: 0 min

Ingredients: ½ oz Minus 8 Vinegar
4 ripe small heirloom tomatoes, sliced crosswise ½ inch thick
¾ lb bocconcini sliced ½ inch thick
Fresh basil leaves or baby greens
Cold pressed olive oil
Coarse Ground Sea Salt & Black Pepper



Method:

- Layer 3 slices of bocconcini cheese between 4 slices of tomato.
- Drizzle the olive oil over the tomato stack and around the plate
- Repeat with the Minus 8 Vinegar.
- Grind the sea salt and black pepper over the stack and around the plate.
- Garnish with the basil or baby greens.