



# APPLE8 CIDER VINEGAR SPEC SHEET

**MINUS8**  
VINEGAR & VERJUS



Apple 8 is cider vinegar made from a select blend of delicious Canadian apples. Slowly fermented and made into vinegar, the flavour of fresh-pressed apple juice shines through.

**Tasting Notes:**

Appearance: Medium amber colour with golden highlights

Density: Medium viscosity

Aromas: Quite perfumed with intense fresh-picked apple and apple blossom smells, followed by notes of apple compote, spice and dried apple.

Palate: At first, a blast of sweet, richly concentrated apple flavours fill the mouth, followed by notes of apple cider and caramel apple, with sour apple candy (jolly ranchers) on a lingering finish.

**Uses:** Kitchens and bars will love this unique apple vinegar. It has endless uses in dishes (both sweet and savoury) and cocktails – anywhere that flavour of apple comes into play. Make a reduction and drizzle it over cheese – the natural apple and tangy acidity are the perfect accompaniment. A few drops will enhance homemade apple pie, fruit cobblers and even candied apples. Use Apple8 to create a fantastic bbq sauce or a marinade for poultry, and pork meat, including belly, ribs, roasts, or chops. How about using this in a sweet-sour pork recipe? It’s the perfect liquid to deglaze a pan. Add a few drops to sauces and gravies for balance and flavour. It also makes an excellent dressing for coleslaw, cob salad and any fruit-based salad. Wonderful in cocktails with whiskey, bourbon and oak aged spirits, with vodka, gin, & fruity cocktails as well as endless applications in Lo/No beverages.

**Ingredients:**

Apple Cider Vinegar 5% Acetic Acid

Optimal Storage 12°C/55°F 45% Humidity Product of Canada



Chef Will Webster



chefmassimofalsini



guillaume\_chambon



Ardent Restaurant

