



MINUS8
VINEGAR & VERJUS

RECIPE CARD

PEARS IN RED OR WHITE 8 BRIX VERJUS



8BRIX VERJUS

VERJUS | 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.

Serves: 6

Prep Time: 15 min

Cooking Time: 30 min

Ingredients: 6 just-ripe pears, with stems intact
750 ml Red or White 8 Brix Verjus
5 tbsp clear honey
1 sticks cinnamon



Method:

- Peel the pears, leaving them whole with their stalks intact. Take a fine slice off the bottom of each pear to enable them to stand for serving. Put to one side.
- Place Verjus, honey and cinnamon into a pot and bring to a simmer, stirring once or twice. Add the pears and poach for 30 minutes, turning occasionally.
- Remove the pears from the pot and reduce the sauce by two thirds. Serve the pears drizzled with sauce.
- They will keep for over a week in the fridge.