



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## RED 8 BRIX VERJUS ASPIC



### 8BRIX VERJUS

VERJUS, Red | 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: 1 Litre

- Ingredients:**
- 1 liter brown stock
  - 2 Tablespoons white wine vinegar
  - 40 to 50g gelatin
  - Bouquet garni
  - Whipped whites and crushed shells of 2 eggs or white stock
  - 4 Tbsp white wine
  - 4 Tbsp Red 8 Brix Verjus



### Method

- Leave the stock to cool completely, if necessary.
- Skim off all the fat.
- Whisk egg whites to soft peaks, add the crushed egg shells.
- Put into an enamel or tin-lined (not aluminum) pan with the rest of the ingredients.
- Stir with a whisk until the gelatine softens; then bring almost to boiling point whisking all the time.
- Remove the whisk and leave for a few minutes.
- Let the liquid rise to the top of the pan, and remove from the heat.
- The egg whites and shells will clarify the stock, picking up all the solids. This will rise to the top of the pan as a floating mass. Leave it intact as much as possible.
- Strain the crust and liquid very gently into a basin through muslin or a jelly bag; do not break the crust as it acts as an extra filter.
- If it is cloudy, strain again to obtain a sparklingly clear jelly.
- Use the jelly for garnishing other dishes or add to pates or terrines or make jelly moulds with meats or vegetables.