



MINUS8
VINEGAR & VERJUS

RECIPE CARD

SPLIT PEA SOUP WITH WHITE 8BRIX OR MAPLE BRIX



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.

- Ingredients:**
- 1 cup dried split peas
 - 1 cup diced ham
 - 1.5L chicken stock, vegetable stock or water with one hambone
 - 1½ tsp ground turmeric (optional)
 - 1 tsp tarragon
 - 1½ tsp dried thyme
 - ½ tsp fine white pepper
 - ½ tsp tabasco sauce (optional)
 - 2 tbsp White 8 Brix Verjus (or Maple Brix)
(Verjus substitute: 1 tbsp Maple syrup or honey please 1 tsp lemon juice)

Notes: If you are making the soup without adding the ham bone or without using salted stock, then you can add some salt to the soup as it is cooking and after it is puréed - adjust salt to taste.



Method

- After the split peas are cooked remove the mixture from heat and purée with a hand blender or a blender. The soup will get thick and rich like a velouté.
- You can thin the soup by adding a little water at a time until you reach the consistency you most prefer.
- Add one cup of diced ham, optional, and stir.

To serve

- Warm and serve the soup with a little dollop of crèche fraîche or sour cream.
- Add a drizzle of verjus, a sprig of herbs or fresh parsley for colour.
- Serve with crusty bread with butter or olive oil for dipping.