



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## Summer Peach with Micro Sprouts and Roasted Hazelnut Splash



### 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: 10 min

**Ingredients:** 2 – 4 peaches, washed and cut into wedges  
15 ml olive oil  
5 ml thyme, fresh, chopped  
Salt, freshly ground pepper  
250gr micro sprouts – cleaned (you can use any small greens of your choice)

**Splash:** 20gr hazelnuts, toasted (skins removed) and chopped  
1 shallot, small, peeled and minced  
15 ml Dijon mustard, course grain  
30 ml Minus 8 Icewine vinegar  
125 ml olive oil (You could combine 25 ml of hazelnut oil and 100 ml olive oil.)  
Salt, freshly ground pepper



#### Method:

- Pre-heat grill until hot.
- Drizzle olive oil on peaches and season with thyme, salt and pepper.
- Place on grill but do not turn. We are looking for marks on one side only.
- Remove to platter and set aside.

#### Splash:

- Combine ingredients and taste.
- Correct seasoning as required

#### Plating:

- Place 3 wedges of grilled peaches in a circular fashion on plate.
- Gently toss sprouts with a small amount of dressing. They should not be over dressed – just enough to graze the small leaves.
- Place on top of peaches and splash with extra dressing as required.