



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## TRUFFLE (SALDAISE) SAUCE



### 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.

Prep Time: 15 min

- Ingredients:**
- 6 hard boiled egg yolks
  - 45 g crème fraîche
  - ½ tsp salt plus more to taste
  - 5 ml lemon juice
  - 10 ml Minus 8 Vinegar plus more to taste
  - ¾ cup virgin olive oil, divided
  - 60 g shaved and chopped truffles

### Method:

- Pound 6 hard-boiled egg yolks with 45 g crème fraîche
- Add 10 ml Minus 8 vinegar, 1 tsp lemon juice, ½ tsp salt, 60 g shaved and chopped truffles and combine well.
- Whisking constantly, add ¼ cup oil to truffle mixture, a few drops at a time, about 4 minutes.
- Gradually add remaining ½ cup oil in very slow thin stream, whisking constantly, until mayonnaise is thick, about 8 minutes (mayonnaise will be lighter in color).
- Adjust seasoning with salt and Minus 8 vinegar as desired.

