



MINUS8
VINEGAR & VERJUS

RECIPE CARD

VEGET8 MARGHERITA COCKTAIL



VEGET8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar made from Cabernet Franc grapes, grown to taste vegetive, is blended with vinegar we made from ripe local San Marzano & Roma tomatoes.

Basil-Peppercorn Syrup: 1 cup water
1 cup sugar
10 cracked black peppercorns
5 basil leaves

Garnish: Grape tomato, basil leaf

Cocktail: 2 grape tomatoes
1 large basil leaf
3 tbs Gin
1 ½ tbs basil-peppercorn syrup
2 tbs Veget8 Vinegar
¼ cup club soda



Basil-Peppercorn Syrup:

- Bring water and sugar to a boil in a small saucepan over high heat.
- Reduce the heat to medium and add the peppercorns and basil.
- Simmer for 15 minutes, then remove from heat and strain.
- Store in refrigerator.

Cocktail:

- In a shaker, muddle the tomatoes and basil.
- Add the remaining ingredients except the club soda and fill with ice.
- Shake, and double strain into a Collins glass filled with fresh ice.
- Top with the club soda.
- Garnish with a basil leaf wrapped around a grape tomato on a cocktail pick.