



MINUS 8
VINEGAR & VERJUS

RECIPE CARD

VERJUS DRESSINGS FOR SALAD

Verjus is a very wine-friendly choice for a dressing. Ratio of 4 parts oil : 1 part verjus is generally balanced, but adjust as desired for the dish. Emulsify or thicken a verjus dressing simply with a small amount of Dijon mustard, use nut oils for extra dimension, add fresh herbs to compliment the course.



8 BRIX VERJUS

VERJUS, White | 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: 30ml White 8 Brix Verjus
120ml olive oil
½ tsp pink peppercorn
½ tsp coriander seed
1 large clove garlic, smashed
Salt and Pepper to taste



8 BRIX 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.

Ingredients: 30ml Red 8 Brix Verjus
120ml olive or canola oil
1 scallion, minced
1 ½ teaspoons finely chopped dill
1 tsp Dijon mustard
Salt and freshly ground pepper



MAPLE BRIX VERJUS

SMALL BATCH VERJUS | 500 ml
Minus 8 wine grapes are hand-picked and pressed to make premium verjus. This sour and fruity juice is blended with the best Québec maple syrup specially made for us.

Ingredients: 30ml Maple Brix Verjus
120ml olive oil
1 tsp finely grated lemon zest
1 tbsp freshly squeezed lemon juice
Salt and Pepper to taste
*Add crumbled bacon and dijon mustard if desired



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RECIPE CARD

VERJUS DRESSINGS FOR PASTA



8BRIX VERJUS

VERJUS, Red or White | 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.



Caper and Anchovy Dressing

- 3 egg yolks, hard boiled
- 2 tbsp White 8 Brix Verjus
- 2 tsp dijon mustard
- 1 tsp garlic, crushed
- 8 tbsp olive oil
- 2 tbsp capers, chopped
- 6 anchovy fillets, rinsed, drained and finely chopped

Cream egg yolks and White 8 Brix Verjus thoroughly, then, still beating, add mustard and garlic. Stirring gently, pour the olive oil into the mixture until it begins to thicken; at this point add the capers and anchovies. Season with salt and pepper if necessary.



Warm Chilli and Garlic Dressing

- 5 tbsp olive oil
- 1 red chilli, seeded and finely chopped
- 1 tsp garlic, crushed
- 1 shallot, finely chopped
- 2 tbsp Red 8 Brix Verjus

Put the olive oil in a heavy pan and gently cook chilli, garlic and shallot until soft. Whisk in the Red 8 Brix Verjus and season with salt and pepper. Serve Immediately.