



## 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.



## 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.

## VERJUS MAYONNAISE

All mayonnaise can be thinned down into dressings by incorporating cold filtered water until the desired consistency is reached.



### Classic Mayonnaise

- 2 egg yolks
- 1-2 tbsp White 8, Red 8 or Maple Brix Verjus
- 1 tsp grain mustard
- 300ml olive oil
- Juice of ½ a lemon
- Salt and pepper to taste

Beat egg yolks, Verjus of Choice and mustard in a bowl until almost white. Add oil drop by drop, beating continuously until about half the oil has been used. Add the rest of the oil in a very slow stream, still beating constantly. When all the oil has been incorporated into the mixture, season with lemon juice, salt and pepper.

### Smoked Bacon and Tarragon Mayonnaise

Classic Mayonnaise recipe using Maple Brix

**Add:**

- 100gr smoked bacon, fried and cut into thin strips
- 15gr fresh tarragon

### Tartar Sauce/Mayonnaise

Classic Mayonnaise recipe using White 8 Brix

**Add:**

- 25gr capers, finely chopped
- 25gr gherkins (cornichons), finely chopped
- 1 shallot, finely chopped
- 25gr fresh parsley, chopped
- Juice of ½ a lemon



**MINUS8**  
VINEGAR & VERJUS

## RECIPE CARD



### Avacado Mayonnaise

- 1 ripe avacado ,peeled, stoned and chopped
- 250ml Classic Mayonnaise recipe using White 8 Brix Verjus
- 1 tsp garlic, minced
- 2 tbsp olive oil
- 1 tsp lemon juice or White 8 Brix Verjus

Put all ingredients in a bowl and mix until smooth. Season with salt and pepper to taste.

### Piquant Tomato Mayonnaise

- 100ml Classic Mayonnaise recipe using Red 8 Brix Verjus
- 25g shallots, finely chopped
- 50g red pepper, seeded and chopped
- 1 small gherkin (cornichon), finely chopped
- ½ tsp tomato paste
- 1 tbsp tomato purée
- 1 tbsp worcestershire sauce
- 2 tbsp Red 8 Brix Verjus

Put all ingredients in a bowl and mix until smooth. Season with salt and pepper to taste.



### Peanut Sauce

- 4 tbsp crunchy peanut butter
- 1 tbsp soy sauce
- 2 tbsp Classic Mayonnaise using Maple Brix Verjus
- 1 tsp root ginger, finely grated
- 1 tsp garlic, crushed
- 3 tbsp groundnut oil
- 3 tbsp Maple Brix Verjus
- 4 tbsp cold filtered water

Put all ingredients in a blender and mix until smooth. Season with salt and pepper to taste.