



MINUS 8
VINEGAR & VERJUS

RECIPE CARD



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



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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.