



MINUS8
VINEGAR & VERJUS

RECIPE CARD

WATERMELON, FETA AND FRESH BASIL WITH WHITE 8 BRIX VINAIGRETTE



8BRIX 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.

Serves: 6

Prep Time: 15 min

Cooking Time: 30 min

Ingredients: 1 small watermelon
1/3 cup feta cheese (Suggest feta cheese from sheep's milk)
2 Tbsp mint leaves thinly slivered
1/8 cup individual fresh Basil leaves
1/4 cup White 8 Brix Verjus
2 Tbsp extra-virgin olive oil
Salt and pepper



Method

- Cut the watermelon into 1/2-inch pieces.
- Cut the cheese into 1/2-inch pieces.
- With a toothpick place 1 basil leaf, 1 cheese cube and 1 watermelon cube together, place on serving plate.
- Sprinkle the mint on top.
- Combine the verjus and oil, and drizzle over the plate. Finish with a light pinch of salt and ground black pepper.
- Let sit for 30 minutes before serving.