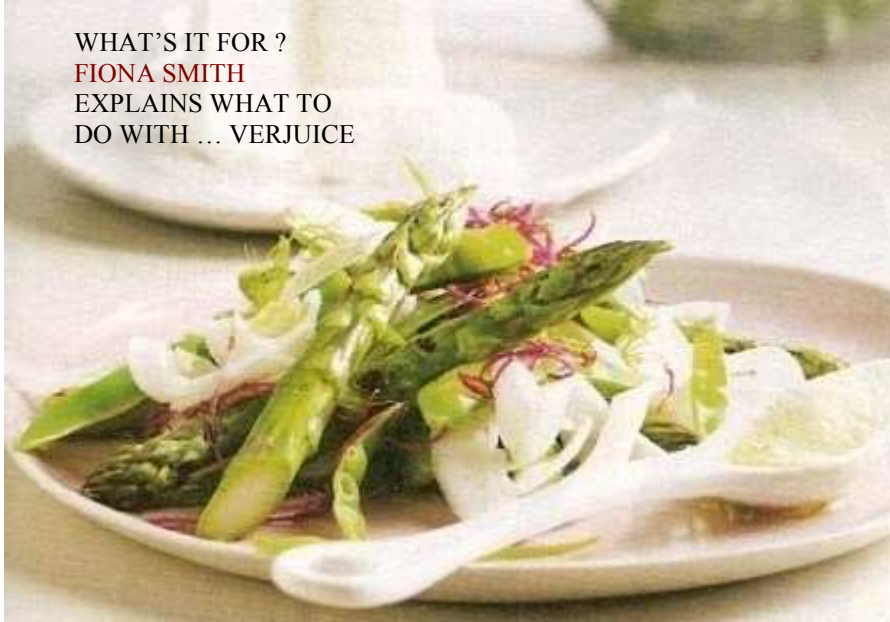


The Sunday Telegraph

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WHAT'S IT FOR ?
FIONA SMITH
EXPLAINS WHAT TO
DO WITH ... VERJUICE



Pressed from the unripe grapes discarded by winemakers after the pre-harvest thinning of their vines, verjuice is an unusual alternative to lemon juice or vinegar. Widely used in medieval cooking, this tart unfermented liquid—high in acid, low in sugar—was gradually edged out of the kitchen by the now ubiquitous lemon. Its most common use today is in salad



dressings, where it has a particular affinity with nut oils. Salad dressed with verjuice is also perfect with fine wine, as they share the same acid base so do not distort one another. Other uses include deglazing the meat pan to produce a tangy sauce and diluting as a healthy cordial for a refreshing summer drink. Keep in the fridge after opening for up to three months.

Recipes using Maggie Beer verjuice can be found by visiting :-
www.ofwineandyabbies.com

