

Niagara Cuisine

Verjus

What is Verjus?

It is the juice of under ripe grapes – in this case Pinot Noir. It is a tart juice that can be substituted for vinegar in most recipes, achieving a better pairing between food and wine.

What is in Verjus?

Basically, verjus is grape juice with very high quantities of wine acids: primarily tartaric acid and to a lesser degree malic acid with very small amounts of citric acid.

What can Verjus be used for in your kitchen?

Verjus can replace any acid in most applications. It is not quite as strong of an acid as acetic or citric, but verjus has a much more complex flavour structure. Some of the best ways to use verjus are in dishes with light meat or fish. As a marinade, in sauces or in salad dressings, verjus works very well in reductions to produce a strong yet approachable flavour.

How can Verjus be used as a Beverage?

As a beverage, verjus can be used to make a spritzer, which can be a very refreshing non-alcoholic drink finished with a twist of orange for the designated drivers. As well added in small amounts to flavour water along with lemon or orange.

Why Use Verjus?

Substituting verjus in recipes allows some dishes that might otherwise be too harsh to be paired with wine. As a grape acid, verjus does not conflict with wine the way vinegar-based sauces, marinades or dressings might. Verjus can also be used as a substitute for wine in a sauce. For example, verjus can add a wine flavour as well as an acid to balance a rich cream sauce. As a flavour, verjus may not be as recognizable or overpowering as wine or vinegar and can help to create a unique dish. Today the popularity of regional food and cuisine is growing and using a relatively new local product can help define you differently from your competitors.

Is Verjus Proven?

The answer is yes. Verjus is produced in almost every wine-producing region in the world. In Niagara, verjus is still very new. This verjus is the first Niagara Region verjus that is produced in compliance with CFIA standards and from grapes grown using environmentally sustainable practices.

Who is Niagara Cuisine?

I am a chef who developed a passion for wine and ultimately bought a vineyard 15 years ago, and became a grape grower supplying premium grapes to Niagara wineries. Just a few years ago, I discovered verjus and have been developing this product ever since. Verjus can be used in most kitchens to improve quality, reduce cost and develop unique flavours that pair well with wine.

For more information or orders e-mail edhughes@niagaracuisine.com, call 905-329-3606 or fax at 905-562-0429.