

AGRAZ VERJUS

MEAT

In the Pan: Use the juice in the pan adding a splash of Verjus. Let it reduce and lay over the meat.

In the Oven: to avoid the dryness of meat in the oven, add verjus on top or under the meat. In fatty meats, Agraz verjus adds a soft contrast with good acidity.

Stews: when serving the dish, add a spoon of Agraz verjus in each portion.

Carpaccio: condiment the filet with an equal mix of Extra Virgin Olive oil and Agraz Verjus.

FISH

In the Pan: Add a spoon of Agraz verjus when serving to make it jucier.

In the Oven: Add Agraz Verjus to avoid dryness in the fish. Increase juiciness.

Marinated Salmon with equal parts of extra virgin olive oil and Agraz Verjus.

OTHER DISHES

Beans, Lentils, Chickpeas, etc. Add a spoon per portion when serving. If you let it rest of a few minutes, it blends better.

Vegetables: Add a couple of spoons when serving the vegetables. You may also boil the vegetables with a glass of Verjus in the water, this is good with artichokes, leek, etc.

Boiled potatos for a cold salad: when they are still hot, add a glass of Agraz Verjus and let it cool down.