

Verjus recipes

Verjus Martini

Shake 60 ml of vodka and 15 ml of Verjus in a shaker half-filled with ice. Strain into a martini glass and garnish with a twist of grapefruit zest. Serve immediately

Verjus Cocktail

120 ml Verjus

30 ml Bacardi

10 ml Cointreau

Optional: Touch of Mint and Ice

Served in High Ball Glass

Verjus Mojitos

10 fresh mint leaves or spearmint

½ lime, cut in 4 wedges

2 Tbls white sugar or to taste

6 Tbls Verjus

1-1/2 fluid oz white rum

½ club soda

Smash mint sprigs in shaker bottom. Place ice in beverage shaker and add in the rum, Verjus and sugar to mint. Shake well and serve over ice in a high ball glass. Top off each glass with a splash of club soda.

Verjus Mint-Sorbet

1 c. sugar

2 c. water

¼ c. fresh mint leaves

1-1/2 c. Verjus

2 Tbls vodka

Prep: In medium saucepan over medium heat, combine sugar, water and mint leaves. Stir until mixture comes to a boil and sugar is dissolved; reduce heat and simmer 5 minutes. Remove from heat; place in strainer over large bowl and pour syrup mixture through (straining out the mint leaves).

Add Verjus and vodka to the strained syrup mixture; stir until thoroughly blended. Let mixture cool to room temperature. The vodka (or any type of liquor) is the secret to a soft sorbet. Alcohol itself does not freeze and adding a little bit keeps the sorbet from doing the same. Vodka is excellent to use because it does not have an after taste.

Ice Cream Maker: follow directions

Freezer Method: Pour into container, cover and place mixture in freezer. When it is semi-solid, mash it up and refreeze again. Once frozen, place in food processor or blender and process until smooth. Cover and refreeze until serving time.

Makes 8-10 servings

Can be prepared 3 days in advance.

Use Verjus in any salad dressing in place of vinegar.

Great oil and Verjus salad dressing (just substitute Verjus for vinegar)

Use Verjus by itself as a dressing

Buttermilk-Verjus Salad Dressing

Serves 4

¼ c well shaken buttermilk

2 Tbls mayonnaise

2 Tbls Verjus

2Tbls minced shallots

Salt and pepper to taste

1 head of green leaf lettuce, cleaned, cored and chopped

8 radishes, slides

2 celery ribs thinly sliced diagonally.

Whisk together buttermilk, mayonnaise, Verjus and shallots in a large bowl. Season to taste. Add lettuce, radishes and celery – toss and serve.

Arugula and Orange Verjus Salad

Place 2 c. baby arugula in medium bowl. Peel and dice 1 orange and discard seeds; add to arugula with 1 sliced celery stalk and a few slices of red onion, chopped fresh dill and 2 Tbl. Verjus

Roast Pork, Orange, Beet and Verjus Salad

¼ C. Verjus

2 tsp olive oil

½ Tsp salt

4 C. torn romaine lettuce

2 C thinly sliced lean roasted pork loin

2 oranges, peeled and thinly sliced

1 red onion, thinly sliced

2 Tbl minced cilantro

1 c. sliced cooked beets

Whisk the Verjus, oil and salt in a small bowl

Combine the lettuce, pork, oranges, onion, cilantro in a bowl. Drizzel with Verjus and toss well to combine.

Divide beets among 4 salad plates, top with salad.

Crabmeat Salad with Nectarine, Verjus and Onion

2 Tbls orange juice

2 Tbls Verjus

½ tsp salt

1/8 tsp pepper

1/8 tsp chili powder

¼ small red onion thinly sliced

2 c. baby arugula

½ medium pitted and sliced nectarine
½ c. cooked crabmeat
¼ avocado, peeled, pitted and cut into 1-inch pieces

Whisk together orange juice, Verjus, salt, pepper, and chili powder in small bowl. Mound arugula leaves on plate. Top with crabmeat, nectarine and avocado and sprinkle with dressing.

Slow-Cooked Lamb Shanks in Verjus

2 Tbls extra-virgin olive oil
6 meaty lamb shanks (about 1 lb each)
Sea salt and freshly ground pepper
10 rosemary sprigs
1 large head of garlic, cloves peeled and 3 minced
1 whole preserved lemon, rinsed
2 c. Verjus
1 C. chicken stock
6 bay leaves
1 tsp whole black peppercorns, cracked

1. Preheat oven to 325. Heat olive oil in large casserole. Season lamb shanks with salt and pepper. Add 3 shanks to the casserole and cook over moderate heat until browned all over (approx 8 min), transfer to plate. Add remaining 3 shanks and the rosemary to the casserole and cook until browned. Add the minced garlic and cook for 2 min. Remove from heat and return first 3 shanks to the casserole
2. Using a sharp knife, remove the pulp from the lemon; discard the pulp. Cut the lemon rind into 8 pieces and add to the lamb along with the Verjus, stock, garlic cloves, bay leaves, cracked peppercorns and 1 tsp of salt; bring to boil. Cover tightly and braise in the oven for 3 hrs or until the meat is tender; turn the shanks occasionally.
3. Transfer lamb to a platter and cool slightly. Pull the meat off the bones and trim any fat. Discard the rosemary stems and bay leaves and skim as much fat as possible from the sauce in the casserole. Return the meat to the sauce and cook over moderate heat until warm. Spoon the lamb into bowls and serve.

Make ahead: The cooked lamb shanks can be refrigerated for up to 2 days.

Note; Preserved lemons are available at Middle Eastern markets and specialty food stores.

Great paired with Pinot Noir

Salmon Poached in Verjus

1 c. Verjus
1/3 c. finely chopped shallots
2 salmon steaks, each 1-1/2 inch thick (1 lb total)
1 Tbls butter

Place the Verjus and the chopped shallots in a 8-10" frying pan over high heat. Add the salmon steaks. Cover and bring to a simmer. Reduce the heat and simmer until the fish is no longer translucent in the center (4-5 min)

Lift the fish onto 2 dinner plates and keep warm. Strain the juices and return to the pan. Boil juices over high heat until they have been reduced to 1/3 c. (5-7 min) then whisk in the butter. Pour over fish.

Great paired with Pinot Noir

Crispy Salmon, Spring Vegetables & Verjus Sauce

10 thin asparagus spears, blanched
½ c. fava beans, blanched and peeled
2 4-6 oz salmon filets, skin removed
1 tsp unsalted butter
1 tsp chopped shallots
½ tsp minced garlic
6 fresh morel mushrooms, cleaned
½ c. Verjus
1 tsp grainy mustard
¼ c. olive oil

1. In medium skillet, warm asparagus and fava beans in butter. Season with salt and pepper
2. Season salmon with salt and pepper, and sear in skillet over high heat with a little olive oil. Cook on each side for 3-4 min. or until golden. It will feel slightly firm to the touch. Remove from skillet and lightly cover with foil to keep warm.
3. In same skillet sauté shallots and garlic over medium heat until translucent. Add mushrooms, then deglaze with Verjus (1/4 c.) Wash ¼ c. Verjus, mustard and olive oil. Spoon sauce over salmon and top with asparagus and favas.

Braised Chicken with Grapes, Olives and Verjus

1 free-range chicken (3-1/2 to 4 lbs) cut into 8 pieces rinsed and patted dry
2 tsp salt
¾ tsp fresh ground black pepper
8 Tbls unsalted butter, cut into small pieces
1 Tbls vegetable oil
1 c. thinly sliced onions
6 cloves garlic, smashed
1 c. Verjus
1 c. chopped seedless green grapes
½ c pitted and chopped cerignola olives
2 c. chicken stock
2 Tbls crème fraiche or heavy cream
Chopped parsley leaves, garnish

Season the chicken evenly on all sides with salt and pepper.

In large Dutch oven, melt 2 Tbls of the butter and the oil over medium-high heat. Add the chicken, onions and garlic cloves and cook until the chicken is well browned, turning once, about 6-7 min per side. Add the Verjus and stir to loosen any browned bits on the bottom of the pan. Add the grapes and olives, cover the pot and reduce the heat to medium. Cook until the chicken is tender – approx 25 min. Transfer the chicken pieces to a warmed platter and cover to keep warm.

Add the chicken stock to the pot and bring to a boil, scraping any browned bits that cling to the sides or bottom of the pan. Cook until the sauce is reduced by ½ in volume – approx 10 min. Reduce the heat to low. Add the remaining butter, a piece at a time, whisking constantly until all the butter has been added and the sauce is smooth and thick. Do not allow the sauce to boil and remove from the heat as necessary. Add the crème fraiche and whisk to combine. Season to taste. Ladle the sauce over the chicken and garnish with the parsley.