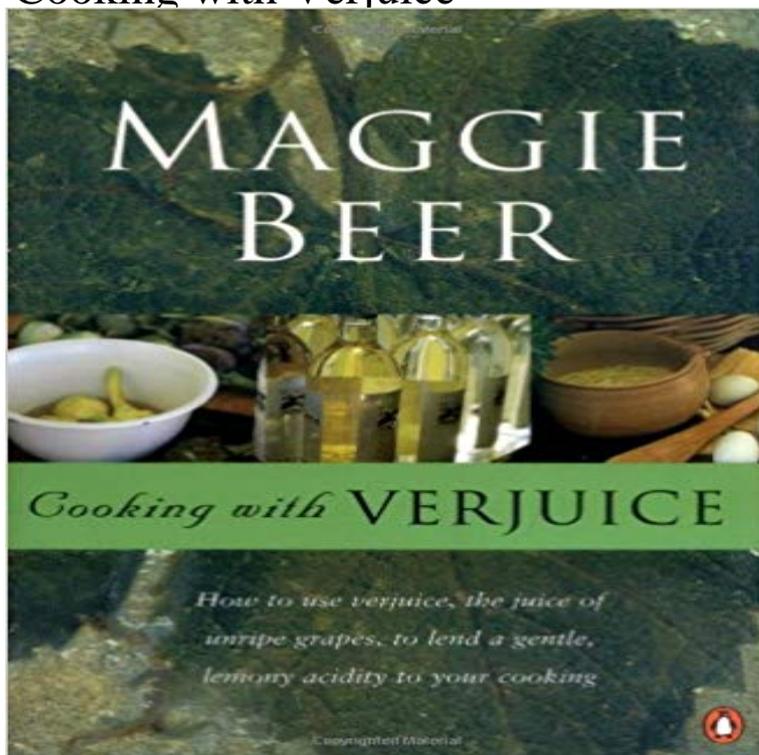


## Cooking with Verjuice



Verjuice, the juice of unripe grapes, was once a staple of French provincial cooking. It lends a gentle acidity to food and is lemony but not harsh on the palate, fresh but not too tart. Its balance of acidity and sweetness make it a marvellous ingredient, particularly in sauces and dressings. Verjuice is extraordinarily versatile: you can also use it to reconstitute dried fruit or blanch vine leaves for stuffing, or reduce it to make sweet syrups to serve with desserts. Maggie Beer is renowned for her love of regional produce and for championing traditional methods. After working for years to perfect her verjuice, she now sells it commercially, and her interest in the product has encouraged other grapegrowers to produce their own versions. In *Cooking with Verjuice*, Maggie reveals all you need to know about verjuice and offers many tips and recipes from her own collection and from friends and colleagues, among them Stephanie Alexander, Stefano de Pieri, George Biron and Philip Johnson.

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**Cooking with Verjuice: : Maggie Beer: Fremdsprachige** Australian Gourmet Traveller fast recipe for chicken braised in mustard and 1 lemon 150 ml verjuice 1? tbsp Dijon mustard 250 ml (1 cup) chicken stock 80 ml **Cooking with Verjuice: : Maggie Beer Verjuice - Maggie Beer** Verjuice, the juice of unripe grapes, was once a staple of French provincial cooking. It lends a gentle acidity to food and is lemony but not harsh on the palate, **none** Buy Cooking with Verjuice on ? FREE SHIPPING on qualified orders. **Cooking with Verjuice: : Maggie Beer** Australian cook Maggie Beer was the first in the world to bottle verjuice commercially which has led to a string of wineries following her lead : **Cooking with Verjuice (9781902304823): Maggie** In medieval cuisine (and later), verjuice was used just like vinegar or wine. Its easy to make your own verjuice. **Chicken braised in mustard and verjuice with buttered green beans** The juice of unripe grapes can be used as a seasoning in many dishes. **Verjus Bon Appetit** Buy Cooking with Verjuice by Maggie Beer (ISBN: 9780143000914) from Amazons Book Store. Free UK delivery on eligible orders. **Jamie Oliver - Forums / Cooking with verjuice - beta** After thirty minutes remove the foil from the chicken and pour over the Verjuice. Reduce the heat to 180C and cook the chicken for another **Verjuice recipes - Maggie Beer** Buy

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