

Puddleduck Vineyard

Verjuice fact sheet

WHAT IS IT?

Verjuice literally means "green juice." This acidic juice is pressed from unripe fruit, (about two thirds ripe) primarily grapes. It is also sometimes made from green apples. Puddleduck's verjuice is made from 100% grapes grown in the Coal River Valley. Our verjuice is made by picking, crushing and pressing the grapes and then sterile filtering the juice before bottling.

HOW LONG DOES IT LAST?

Verjuice will happily last in the unopened bottle for around 3 years (keeping it in a cool dark place e.g. a cupboard), however once it is opened, keep it in the **fridge**, and best used within 4 - 6 weeks.

WHAT IS IT USED FOR?

You can use verjuice any time that you would normally use lemon juice, wine or vinegar in a recipe. Verjuice enhances the taste and smell of food, rather than masking the other flavours as alcohol, lemon juice and vinegar sometimes do.

Use in:

- Salad Dressings
- Marinades
- Deglazing Pans to make sauces
- Poaching fish and chicken
- Pouring over fruit salad (to stop items from going brown)
- Glazing Hams and flans or as a sauce for ice-cream and pancakes (Reduce in a saucepan first)

AFD'S (ALCOHOL FREE DAYS) – pour a nip or so over ice and top it up with soda – if you like add some mint. A refreshing drink for any time of the day.

RECIPES

Jackie's Salad Dressing – Into a clean jar place 1tsp of seeded (wholegrain) mustard, approx. 3 tbsp. of good olive oil, and a good splash of verjuice. Shake and pour liberally over mixed salad greens just before serving.

For a variation add some freshly minced garlic for some kick, or shave some parmesan over the salad.

Customer Recipes:

- Into a bowl place cubed watermelon, feta and finely chopped mint, splash over verjuice, lightly toss and enjoy.
- One customer told us to "Bugger the AFD's, add it to vodka!"

Use in place of wine in risottos

For more great recipes check out Maggie Beer (the undisputed queen of verjuice) at www.maggibeer.com.au

- Hair tonic – who knew!! – **untested on coloured hair** – mix 50/50 as a final rinse in the shower your hair will never be softer

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Puddleduck Verjuice Recipes

Verjuice Spritzer

1. Fill **one large tumbler** with **ice to 2/3's up the glass**.
2. Pour in 30 – 60 ml **Puddleduck verjuice** and top up with **soda**.
3. Garnish with a slice of **lime, lemon or a sprig of mint**

Phil Wisewould's Puddleduck Verjuice and Salmon Dish (as posted on our Facebook site)

- 2 Salmon Steaks
 - 1 shot of Puddleduck Verjuice
 - Couple of Potatoes
 - Sour Cream
 - Tomatoes
1. Soak the salmon steaks in verjuice for around 10 minutes then cook on Medium heat adding the excess verjuice to the fish when turning.
 2. Boil the potatoes, drain and cut – add the sour cream.
 3. Cut the tomatoes and salt/ pepper to taste.
 4. Serve with a green salad.

Jackie's Christmas Ham

Ingredients (serves 8)

- 4-5 kg whole leg ham on the bone
- 2 carrots, 2 sticks celery and one large brown onion roughly chopped to place under the ham in large roasting pan
- 30 cloves
- 5 oranges sliced thinly
- 1 1/4 firmly packed cups (250g) brown sugar
- 2 tsp. seeded mustard
- 3/4 cup (60ml) verjuice
- 3/4 cup (60ml) orange juice

Method

1. Pre heat oven to 130C
2. Place last 4 ingredients into a small pan and bring to a simmer – reduce by approx. 1/3 to half of the original amount or until it coats the back of a spoon (if any extra orange slices left over from decorating in step 4 put in also)
3. Remove the skin from the leg (leaving a layer of fat) and score fat into a diamond pattern
4. Decorate the ham by covering it in orange slices and securing them with the cloves.
5. Brush the glaze over the ham whilst cooking and continue to baste every ½ hour - use up all of your glaze! (approx. 2 hours or until heated through)
6. ****At the end of cooking remove and cover ham in foil, strain the juices in the pan as the base for yummy gravy (add a splash more verjuice if more pan juice required)**
7. Enjoy all of the compliments from your friends and family☺

Do you have a recipe? – Please send it in or post it on our facebook site - we would love to be able to share it with other Puddleduck verjuice fans ☺