



BEANS UGANDA VANILLA

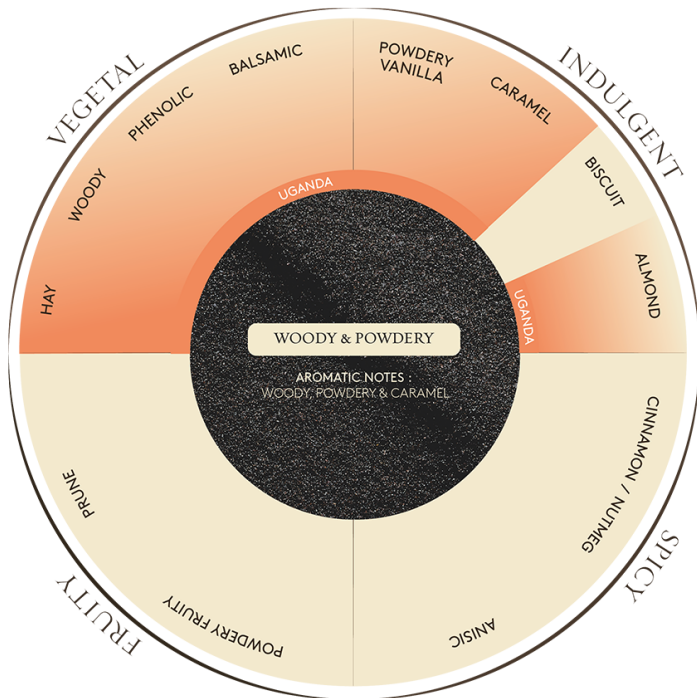
THE OUTSTANDING, WOODY AND POWDERY

Harvested and prepared in Uganda according to the traditional method, our UGANDA VANILLA BEANS enrich your creations with the intensity of their aromatic notes; woody, powdery and caramel.

- + Planifolia variety
- + Black gourmet quality

Packaging

Sachet sous-vide
Tube verre



Tips from the Brand

Directions for infusion :

Split the bean, scrape out the seeds with a knife and immerse it all in your liquid preparation (1 bean per liter).
Let infuse at 70 ° C for 20 min then let it cool down. If possible, let infuse 24h in the fridge.

Directions for storage :

Store the beans away from light at room temperature in a metal box or glass jar (do not refrigerate nor freeze).