



## BEANS UGANDA VANILLA

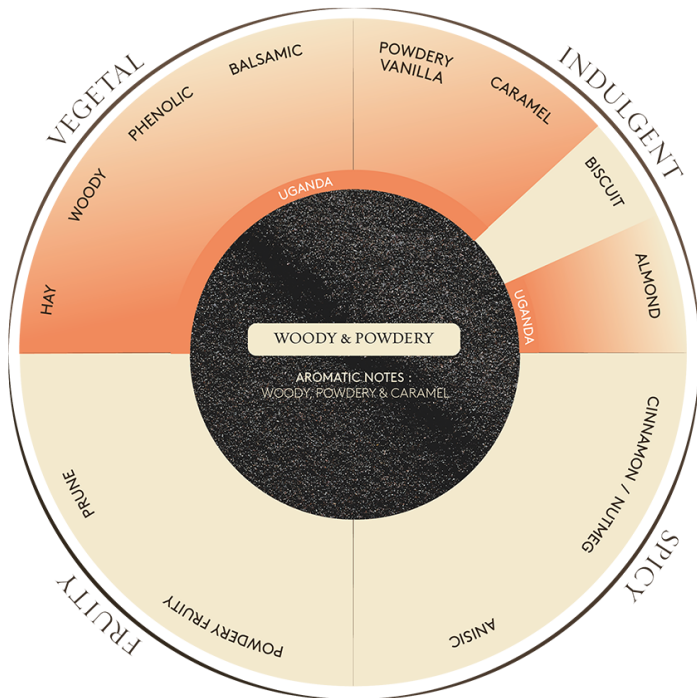
### THE OUTSTANDING, WOODY AND POWDERY

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).