



BEANS PAPUA - NEW GUINEA VANILLA

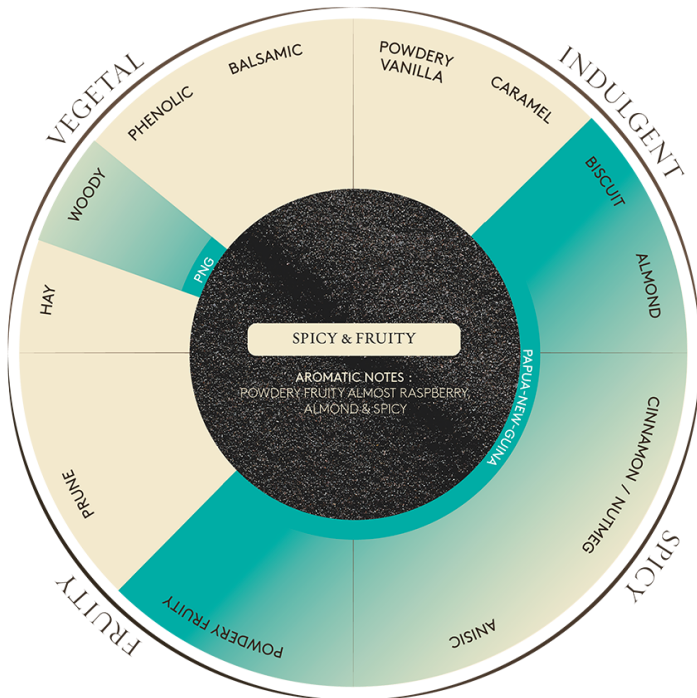
THE SUBTLE, SPICY AND FRUITY

Harvested and prepared in Papua New Guinea according to the traditional method, our PAPUA NEW GUINEA VANILLA BEANS enrich your creations with the intensity of their aromatic notes; powdery fruity almost raspberry-like, almond and spicy.

- + Tahitensis variety
- + Black gourmet quality

Packaging

Vacuum bag
Glass jar



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).