



BEANS MADAGASCAR BOURBON VANILLA

Our range of organic & sustainable Madagascar Bourbon Vanilla products is a reflection of our commitment and our Care&Act approach, both of which support the building of a sustainable and ethical vanilla industry.

Choosing this Vanilla range is defending a vanilla that is 100% traceable and respectful of people and biodiversity.

Harvested and prepared by hand in Madagascar according to traditional methods, our ORGANIC & SUSTAINABLE MADAGASCAR BOURBON VANILLA BEANS will enrich your culinary creations with their intense balsamic, phenolic and woody notes.

- + Planifolia variety
- + Certified organic
- + Sustainable vanilla

Packaging

Vacuum bag
Glass tube

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).