



EXTRACT MADAGASCAR BOURBON VANILLA WITH SEEDS

PERFECT ALTERNATIVE TO THE BEAN

All typical aromatic intensity of Madagascar Bourbon vanilla with balsamic, phenolic and woody notes. Ready to use and easy to measure out, it can be poured directly into preparations, without prior infusion. Its single origin enhances all classics of the fine pastry and your creations. With seeds for an attractive and quality visual.

Packaging

1 L PET bottle
250 ml PET bottle

Tips from the Brand

Directions for use:

For use in all types of applications, sweet and savoury, hot and cold: ice creams, pastry creams and custards, mousses, sponge cake, biscuits, fruit preparations, chocolate ganaches, sauces, etc.

Recommended dosage: 20g/kg dough.

Shake well before use.

Directions for storage:

Refrigerate after opening.

The added value:

Adds the “made with Madagascar Bourbon vanilla” designations to your creations.