



BEANS TANZANIA VANILLA

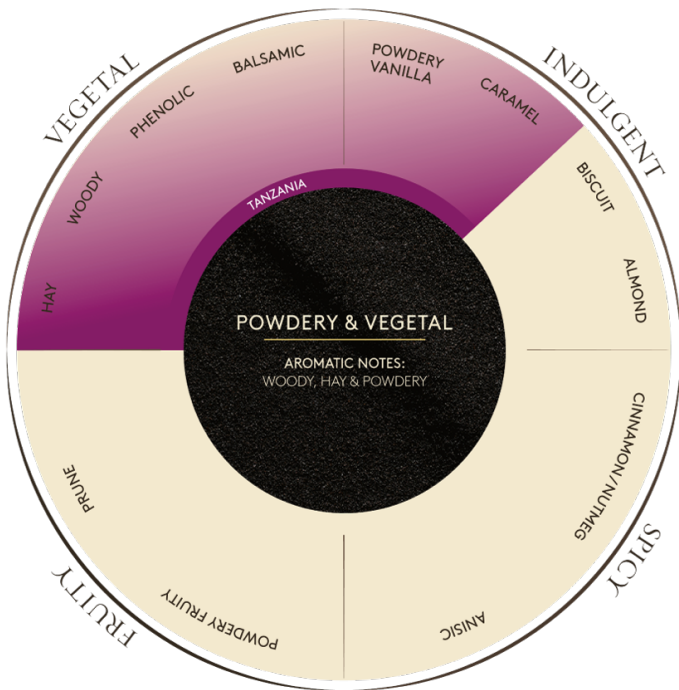
THE VEGETAL, POWDERY AND WOODY

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

- + Planifolia variety
- + Black gourmet quality

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 to 3 beans 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).