

EXTRACT

MADAGASCAR BOURBON VANILLA

From a selection of vanilla that is 100% artisanal, traceable and respectful of people and biodiversity, our new 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.

All the aromatic intensity of Madagascar Bourbon Vanilla, with its balsamic, phenolic and woody notes, is packed into this ready-to-use extract. Easy to measure out and practical to use, it can be poured directly into preparations without needing to be infused first. Its unique origin makes it the perfect addition to patisserie classics and your culinary creations.

A short list of ingredients because we only use the essentials!

+ Certified organic

Packaging

PET bottle - 1 L / 250 ml

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.

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