



# BEANS MADAGASCAR BOURBON VANILLA

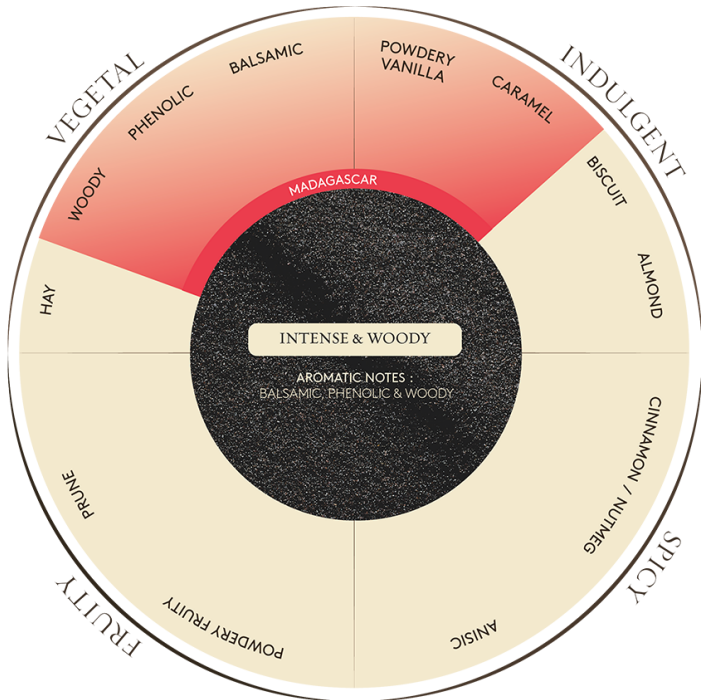
From a selection of vanilla that is 100% traceable and respectful of people and biodiversity, our new range of organic & sustainable Madagascar Bourbon Vanilla products is a reflection of our commitment and our Care&Act approach, both of which support the building of a sustainable and ethical vanilla industry.

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

## Packaging

- 1 kg vacuum bag with metal box
- 250 g vacuum bag
- 5 beans in a glass tube



## Tips from the Maître Vaniller

### 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).