



EXTRACT TAHITENSIS VANILLA

PURE VANILLA FROM BEAN TO EXTRACTS, SWEET AND FRUITY

All typical aromatic intensity of Tahitensis vanilla with almondy and anisic 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

500 ml 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.

Refrigerate after opening.

The added value

Adds the "made with Tahitensis vanilla" designations to your creations.