



THE WILD ONE

POMPONA VANILLA FROM THE PERUVIAN AMAZON

BITTER AND WOODY



Grown in the region of Moyobamba, at an altitude of 800 meters, this Pompona vanilla benefits from an exceptional microclimate enriched by volcanic springs.

Each bean is harvested when ripe and carefully refined, guaranteeing incomparable quality.

UNIQUE AROMATIC NOTES:

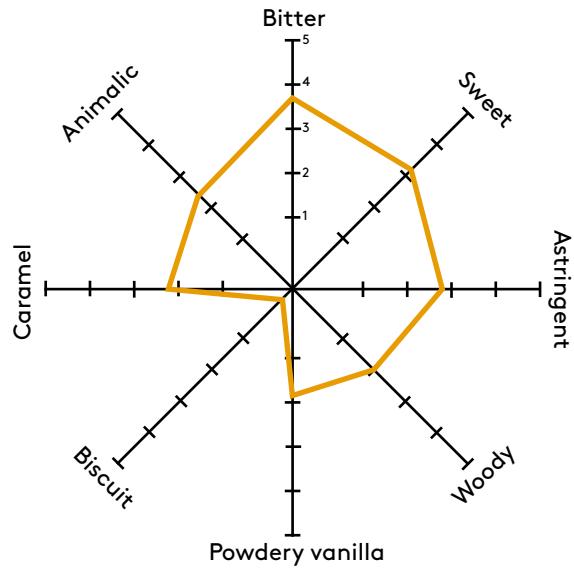
BITTER, ANIMAL AND WOODY

FAST INFUSION: 20 MINUTES ARE ENOUGH TO RELEASE ALL ITS AROMATIC COMPLEXITY

PERFECT FOR A VARIETY OF USES: ICE CREAM MIXES, MOUSSES, CREAMS OR EVEN SAVOURY DISHES

REFERENCES

 100g vacuum pack: VGP100
 2 beans in a glass jar: VGP2TV



on a 20 minutes infusion



The Pompona vanilla is very special. It offers notes of ripe fruit and chestnut and a complexity that makes it very interesting in combination with chocolate.

Chef Ramon Morato



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