



PASTE MADAGASCAR BOURBON VANILLA

STRONG INTENSITY AND SMOOTH TEXTURE

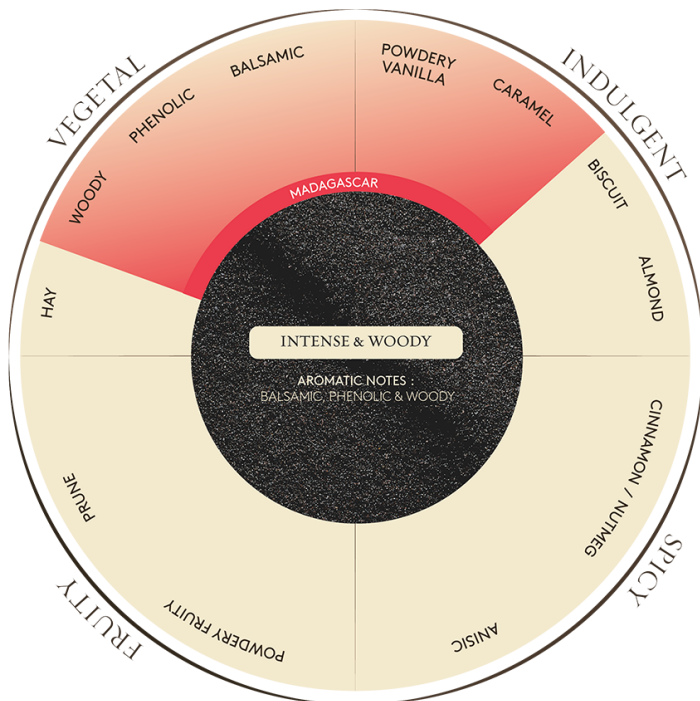
All typical aromatic intensity of Madagascar Bourbon vanilla with balsamic, phenolic and woody notes. Ready to use and easy to measure out, it can be poured directly into preparations, without prior infusion. Its smooth texture does not add liquid to your preparations.

Its single origin enhances all classics of the fine pastry and your creations. Ideal for flavouring your iced creations. With seeds for an attractive and quality visual.

Alcohol free.

Packaging

6 x 1 QT PET bottle
4 x 5 L jug



Tips from our experts

Directions for use:

For use in all types of applications, sweet and savory, hot and cold: ice creams, pastry creams and custards, mousses, sponge cake, cookies, fruit preparations, chocolate ganaches, sauces...

Recommended dosage:

2% by weight
Shake well before use.

Directions for storage:

Refrigerate after opening.

The added value:

Add value to your desserts by promoting the use of single origin Madagascar Bourbon Vanilla.