

# Vanilla bean paste - Squeezy bottle

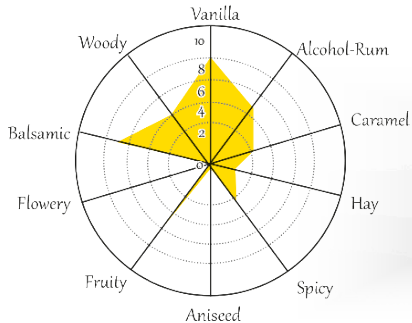
EURO  
VANILLE

Our vanilla paste comes in a specially designed 'squeezy bottle'.

It's 100% natural, made exclusively with Bourbon vanilla.

It's made from a hydro-alcohol extracted vanilla, seeds, water, sugar and tragacanth gum.

**Ideal for flavoring your pastry creation or as a topping !**



Bourbon vanilla :

Planifolia vanilla from Madagascar has a fruity, natural flavour which is typical of Bourbon vanilla.

## Description :

Visual aspect : Viscous paste with seeds.

Colour : Brown.

Bouquet : Typical Bourbon vanilla.

Net weight : 270 g.

Shelf life : 24 months.

Store in a cool dry place and keep in its original packaging.

## Why use a vanilla paste ?

- Convenience : Thanks to packaging design, fast and easy to dose.
- Sterilization : A clip on/off seal on the bottle cap prevents dripping and protects the contents.
- 2 in 1 : Can be used to decorate as well as to flavour.
- Marker : The paste contains lots of seeds which provide a very pleasant vanilla visual.

## How to use vanilla paste ?

Flavouring : The vanilla paste is ideal for flavouring cakes and milk/cream based desserts. For ice-cream recipes, suggested dosage is 20 g/litre.

Topping : Shake the bottle before use. Press on the sides to obtain required amount. Be careful not to overdose – the paste is quite strong in flavour.



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