





USING VANILLA IN THE KITCHEN – A SUMMARY

THE TABLE BELOW SUMMARIZES THE DIFFERENT WAYS YOU CAN USE THE NOROXY RANGE, SO YOU CAN BE SURE TO FIND JUST THE RIGHT PRODUCT FOR YOU.

PRODUCT	MADAGASCAN AND TAHITIAN VANILLA BEANS - FIRST USE 			 NOROXY ORGANIC BOURBON VANILLA EXTRACT	 VANIFUSION - ORGANIC VANILLA BEAN PASTE
USE	SCRAPED AND INFUSED BEANS	BEANS CUT INTO PIECES AND GROUND	"HOMEMADE" PASTE		
RECOMMENDED DOSAGE	For more information about recommended dosages for each use, see the relevant section in The Essentials by L'École Valrhona				
HOW TO USE IT	Scrape the vanilla beans and incorporate them in the (milk or cream) base as soon as you start making your recipe. Sift the liquid to remove any pieces of the bean. Store the beans so you can use them again.	Cut up the beans but don't scrape them and incorporate them into the milk or cream base. Blend the beans once they have infused. Strain.	Add the amount of paste you need.	Incorporate the extract into the preparation.	Incorporate the paste into the preparation.
INFUSION (TEMPERATURE / TIME) 	Temperature: 175°F (80°C) Time: 20 min	Temperature: 175°F (80°C) Time: 20 min	Temperature: 175°F (80°C) Time: 20 min	/	/
ADVANTAGES	Best use of the seeds. The aromas in the woody casing are infused.	Best use of the seeds AND bean. The blending process captures all the aromas in the bean. Saves time.	Reliable weight. Quick to use.	Optimal, no scraping required, a reliable weight and look.	Optimal, no scraping required, a reliable weight and look.
DISADVANTAGES	Scraping required. (Time + labor) Sifting required.	Needs extra blending. Strain.	Needs to be prepared in advance. Needs to be sifted at the end of the process (depending on quality of blending).	Less aromatically complex than beans.	/
RECOMMENDED USES	All uses. For pastes and biscuits, use derivatives where possible.			All uses (for ganaches, adapt the amount of sugar).	All uses.
SECONDARY USE	Dry then grind the vanilla to make a vanilla-flavored sugar or vanilla powder. Flavoring for oil or rum.				