

# FRIEND & BURRELL

## THE WORLD'S FINEST FOODS

**Product:** VANILLA (100 per jar)  
**Origin:** New Guinea  
**Quantity:** 250gm, 500gm, 1kg  
**Size:** 18-19cm



We have a lot to thank the Aztecs for. Not only did they give us chocolate, but also its natural companion, vanilla.

For centuries, vanilla beans (pods) have been one of the most familiar flavours fundamental to western cuisine. Commonly used to flavour desserts, beverages, milk products and coffee, vanilla is one of the most loved flavours of the world. Not only are Vanilla Planifolia orchid blooms individually hand pollinated but the entire process of picking, drying and processing is completely manual.

Vanilla beans are an essential indulgence. To get the most out of each bean, after splitting each lengthways and scraping the seeds out for your recipe, put the leftover pods in a jar and cover with sugar or your favourite coffee beans.

Vanilla is the classic flavouring. Always look for plump, pliable, moist pods that have a strong aroma.

To ensure your vanilla beans maintain their freshness and 12 month shelf life, we recommend they are kept for display and sale within the accompanying jar.

Typically, vanilla beans can be sold individually, at your counter, deli or fruit and vegetable department.

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