



PRODUCT SHEET

VANILLA PASTE

The infusion, already done

Twelve hours of bain-marie, none of them in your kitchen.

INFUSION

12 h

IN THE KITCHEN

Ice cream and gelato base **70g/L** Creams, custards, pastry cream **15g/L**. Stir it in cold or warm and it disperses on its own. Nothing steeps, nothing is strained, no pod comes back out.

WHERE IT EARNS ITS PRICE

Gram for gram of vanilla, a pod costs less. What this buys is the same result at nine in the evening as at six in the morning, with no infusion left running.

SPECIFICATIONS

Composition	vanilla, glycerin, glucose
Caviar	included,
Formats	from 500 g
Shelf life	6 months

STORAGE

Cool and dark, sealed. Glucose holds water, so the jar closes after each use.

HOW IT'S MADE

01 Selection Whole cured pods, split and unsplit. A pod splits as it dries: it loses its look, not its aroma.	02 Twelve hours infusion Bain-marie, low and slow. Hot enough to draw the aroma out, never hot enough to drive it off.	03 The caviar, last Folded in at the end of the process, so the seeds stay whole and visible in the pot.
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WHERE IT WORKS

Ice cream and gelato dosed into the base like a syrup	Pastry cream stirred in cold, no night of steeping	Ganache where a pod would need an infusion first
Sauces and syrups it dissolves, nothing to strain	Large batches the dose scales, the infusion does not	

WHAT IS NOT

Not a vanilla flavouring, and not an extract cut with sugar. The vanilla arrives whole and leaves whole: pod and caviar, in glucose and glycerin.

You are not buying vanilla by the gram. You are buying the twelve hours you no longer spend.