

Coeur de vanille 21,12 OZ



Manufacturer: Tahiti Vanille by Alain ABEL[®]

Reference: CVOB 600G

Price: 369.00 €

Coeur de vanille 600g

New, "Coeur de vanille" is exclusive "Vanille[®] Tahiti." product! It was developed in collaboration with **Olivier Bajard**, Meilleur Ouvrier de France Pastry World Champion trades dessert, International School of Pastry.

This product is amazing in aroma and taste: it restores 100% all the aromas of freshly prepared fat Tahiti vanilla and it allows the use of making a **saving of 30 to 40%** from beyond fresh sun-dried fat Tahiti vanilla beans.

The record presents itself as a very smooth dough to perfect and fine smell of freshly prepared Tahiti vanilla beans. Flavors are exceptional, both very powerful and exquisite delicate finesse.

Coeur de vanille is used in replacement of the pods or extracts, for all ice cream, English cream, hot milk, custard, whipped cream, panna cotta, pasta with pancakes, vanilla fillings, etc ..

Presentation: jarr 600g

Net Weight: 600g

Composition: Tahitian Vanilla Grand cru, Glucose Syrup, Sorbitol natural.

Serving size: 1 level teaspoon / liter or kg of preparation.

hHigh-end product made year partnership with [**Olivier Bajard**](#)

[Link to the product](#)