

# Mexican Vanilla

## ● Mexican Family

Mexico is the birthplace of vanilla, *Vanilla Planifolia Andrews*. The ancient Aztecs used vanilla in a special chocolate-based drink called *chocolatl*, and it has been a close companion to chocolate ever since. When it was brought to Europe in the 1520's, vanilla became instantly popular and remains the world's most popular flavor to this day.



### Mexican Pure Vanilla Extract

When properly grown and processed, Mexican Pure Vanilla is one of the world's most exceptional vanillas. Nielsen-Massey imports only the finest Mexican vanilla beans, and using their proprietary process, extracts the flavor with care and quality. The result is a vanilla with a deep, spicy character that complements not only chocolate, but cinnamon, cloves and other warm spices, citrus fruits and even unexpected flavors such as those of chile peppers and tomatoes where it can smooth out the heat and acidity. Try it in cookies, cakes and frozen desserts, barbecue and spaghetti sauces, and salsas. Available in 2, 4, and 8-ounce bottles for retail sale and quarts, gallons and drums for food service and industrial use.



spice  
complements

### Mexican Gourmet Vanilla Beans

Mexican Gourmet Vanilla Beans are moist, flavorful beans that can be used for many cooking and baking applications. Simply split the bean and scrape the seeds to attain the rich, spicy flavor, or simmer in milk, cream or other liquid before adding to recipes. The bean can then be rinsed, dried and used again until the flavor has been depleted. One whole vanilla bean is approximately equivalent to one tablespoon Pure Vanilla Extract. Mexican Vanilla Beans are available in 2-bean vials and bulk by the pound.



**NIELSEN · MASSEY VANILLAS**

*Vanilla Specialists*

over...

# favorite