

VANILLA BEAN POWDER 20g



Price: \$28.75

SKU: SKU66842

Product Categories: [Spices](#)

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Product Page:

<https://www.herbies.com.au/shop/herbs-and-spices/spices/vanilla-bean-powder-20g>

Product Summary

Ground premium grade vanilla beans from PNG. (SML PKT)

Product Description

Ground premium grade vanilla beans. (SML PKT)

Other Common Names: Vanilla Bean, Vanilla Pod. Botanical Name: (Vanilla planifolia)

Description & Use: Vanilla is made by drying and curing the green, tasteless pod

from a tropical, climbing orchid that is indigenous to South America. The curing process takes up to 3 months and by the time it is completed, a Vanilla Bean may have been handled from between 200 to 250 times!

Herbie's Spices Vanilla Bean powder is made from moist, succulent, aromatic and full-flavoured pods.

1 teaspoon of vanilla bean powder equals 1 good quality vanilla bean.

Make your own Vanilla Bean Paste:

Simply blend 1 Tablespoon of warmed glucose syrup with 1 teaspoon of Herbie's Spices Vanilla Bean Powder. This is easy, completely natural and full-flavoured.

May contain traces of peanuts due to agricultural practices.

Produce of Papua New Guinea or Madagascar packed in Australia.

Nutrition Information: (Applies to vanilla bean powder only)

Per 100g

Energy (kj)

430

Protein (g)

0.09

Fat (g) Total

0.09

Fat (g) Saturated

0

Carbohydrate (g)

19

Sugars (g)

13

Sodium (mg)

13

VANILLA MELTING MOMENTS

250g butter,

1/3 cup icing sugar,

2 tsp Herbie's vanilla bean powder,

1³/₄ cups plain flour,

1/3 cup cornflour

Beat butter and icing sugar until fluffy and pale.

Sift in the other ingredients and stir to combine.

At this stage, the mixture can be wrapped in plastic wrap and kept in the fridge for up to a week.

Make balls by rolling between floured palms, place on baking tray, then press down with a fork until 1cm thick.

Cook at 160 C for 15 minutes or until golden.

Store in an airtight container.

Product Attributes

- Dimensions: N/A
- Weight: 0.01 kg