

1ST EDITION

PURE VANILLA *Recipes*



NIELSEN · MASSEY

FINE VANILLAS & FLAVORS

Our third-generation, family business takes great pride in having crafted premium vanilla products for over 100 years. The only known edible fruit from an orchid (see front photo), vanilla beans have over 300 flavor compounds. By using our proprietary cold extraction (instead of heat or pressure), we ensure even the subtlest flavors are preserved in the extract.

Like chocolate or coffee, beans from different regions have different flavor profiles. So, we offer origin-specific vanillas from Madagascar (sweet and creamy), Mexico (sweet with a hint of spice) and Tahiti (fruity with floral notes). To further ensure quality, we hand-inspect every bean.

Looking for simple, delicious ways to enjoy vanilla? We've collected some of our favorite recipes. Best wishes & flavorful cooking!

-The Nielsons ✨



VANILLA EQUIVALENCIES

Nielsen-Massey Vanilla Products can be used interchangeably depending on your preference, the availability of the product or the recipe. Just remember:

- 1 Tbs. Pure Vanilla Extract =*
- 1 Tbs. Pure Vanilla Bean Paste =*
- 1 Tbs. Pure Vanilla Powder =*
- 1 Vanilla Bean.*

STORAGE & USAGE TIPS

All our Vanilla Extracts, Pastes, Powders, Sugars and Beans should be stored in an airtight container at room temperature. Avoid subjecting them to freezing temperatures and direct sunlight.

More than a delicious flavor in its own right, vanilla is a very effective flavor enhancer. Used in small amounts, vanilla will intensify chocolate, coffee, nut and fruit flavors. Vanilla can also be used in savory dishes, such as glazes, marinades, rubs, tomato sauces and salad dressings.

Vanilla is sensitive to heat. So, for the best results, add it toward the end of the cooking process or cream with butter for baking.

For more great recipes, visit:
www.nielsenmassey.com/recipes





CRÈME BRÛLÉE

2 cups heavy whipping cream
3 Tbs. granulated sugar
2 tsp. Nielsen-Massey Madagascar
Bourbon Pure Vanilla Bean Paste
3 egg yolks
1 egg
1/4 cup granulated sugar
1/8 tsp. salt
1/4 cup granulated sugar
1/4 cup firmly packed light brown sugar
Blueberries for garnish



Preheat the oven to 325° F. Lightly butter six 4-ounce ramekins. Combine cream, 3 tablespoons granulated sugar and the vanilla paste in a medium saucepan over low heat. Cook until heated through and steam is rising, stirring constantly.

Whisk the egg yolks, egg, 1/4 cup granulated sugar and the salt in a large bowl. Temper* the eggs with the hot cream mixture, stirring after each addition of the hot cream mixture. Pour evenly into ramekins.

Place the ramekins in a 9 x 13-inch baking pan. Fill the pan with enough hot water to reach approximately one-third of the way up the side of each ramekin. Bake for 40 to 45 minutes or until set. Let stand until cool. Chill, covered, until ready to serve.

Combine 1/4 cup granulated sugar and the brown sugar in a bowl and mix well. Sprinkle evenly over the top of each crème brûlée. Torch the top of each ramekin to caramelize the sugars or place the ramekins on a broiler pan and broil until the sugar caramelizes. Garnish with blueberries and serve.

**Tempering is slowly adding hot liquid to raw eggs to raise their temperature without causing them to curdle.*

Serves 6

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VANILLA ICE CREAM

16 fl. oz. whipping cream

16 fl. oz. half and half

1 cup sugar

1 Tbs. Nielsen-Massey Madagascar
Bourbon Pure Vanilla Extract

1 tsp. salt

Mix all ingredients until sugar dissolves. Cover and chill until ready to use. Follow the manufacturer's directions on your ice cream maker to churn and freeze ice cream.

VANILLA WHIPPED CREAM

1 cup heavy whipping cream

2 tsp. Nielsen-Massey Madagascar Bourbon Pure
Vanilla Extract

2 tsp. sifted confectioners' sugar

Whip the cream in a mixing bowl using an electric mixer on medium-high until soft peaks form. Add the vanilla extract and confectioners' sugar. Whip until blended.

Tip: Add a dollop of whipped cream to a fresh cup of coffee, a dessert-style martini, a slice of rich chocolate cake or a dish of fresh fruit.



VANILLA- INFUSED BALSAMIC VINAIGRETTE

- 1 Tbs. spicy brown mustard
- 2 Tbs. honey
- 1/2 tsp. Nielsen-Massey
Tahitian Pure Vanilla Extract
- 1/4 tsp. salt
- 1/8 tsp. white pepper
- 1/2 cup light olive oil
- 1 Tbs. balsamic vinegar
- 1 Tbs. natural rice vinegar

Whisk the brown mustard, honey, vanilla extract, salt and white pepper in a bowl. Add the olive oil in a fine stream, whisking constantly until incorporated. This will emulsify your salad dressing, and it will not separate. Add the vinegars slowly, whisking constantly.

Tip: Use over fresh baby salad greens, or as a marinade or glaze for chicken, fish, pork or vegetables.

Makes 3/4 cup





GOURMET BLUEBERRY VANILLA GRANOLA

*3½ cups old-fashioned oats
1 cup wheat germ
¾ cup flaked coconut
1 cup coarsely chopped pecans or nuts of choice
½ cup firmly packed dark brown sugar
½ cup canola oil
½ cup pure maple syrup
½ cup gourmet blueberry syrup
1 Tbs. Nielsen-Massey Organic Fairtrade
Madagascar Bourbon Pure Vanilla Extract
2 tsp. cinnamon
½ cup dried cranberries
½ cup dried dates
½ cup raisins*

Preheat the oven to 250° F. Coat a 9 x 13-inch baking pan with nonstick cooking spray. Combine the oats, wheat germ, coconut and pecans in a large bowl. Whisk the brown sugar, canola oil, maple syrup, blueberry syrup, vanilla extract, cinnamon and salt in separate bowl. Pour over the dry ingredients and mix well. Spread the oat mixture into the prepared pan. Bake for 50 to 60 minutes, stirring every 10 minutes. Pour the hot granola onto a large baking sheet and let stand until cool. Stir in the cranberries, dates and raisins. Store in an airtight container for up to 2 weeks.



Makes about 10 cups

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VANILLA BUTTER COOKIES

8 oz. (2 sticks) butter, softened
1 cup sifted confectioners' sugar
1 Tbs. Nielsen-Massey Madagascar
Bourbon Pure Vanilla Powder
2 eggs, lightly beaten

2 cups unbleached all-purpose flour
1 tsp. baking powder
1/4 tsp. cinnamon
1/4 tsp. salt
1/2 cup chocolate pieces of choice.

Cream the butter, confectioners' sugar and vanilla powder in a mixing bowl using an electric mixer on medium speed. Add the eggs and beat until light and fluffy. Beat in the flour, baking powder, cinnamon and salt on low speed until just blended. Place the dough on parchment paper and shape into a 12-inch long log. Chill for 3 to 24 hours.

Preheat the oven to 350° F. Coat an insulated cookie sheet with nonstick cooking spray. Cut the dough log into 1/4 inch-thick slices and place on the cookie sheet. Bake for 10 to 12 minutes or until golden brown. Cool on a wire rack.

Place the cooled cookies on a parchment-lined cookie sheet. Place the chocolate pieces in a microwave-safe bowl. Heat on high for 15 seconds. Repeat at 5-second intervals, stirring and checking the consistency. The chocolate is ready when it freely drips from the spoon in a fine line. Spoon the chocolate into a large plastic food storage bag. Twist the bag until the chocolate is in one corner and then trim the very tip of that corner. Drizzle the chocolate over the cookies.

Note: 1 Tbs. Nielsen-Massey Madagascar Bourbon Pure Vanilla Extract can be used in place of the Madagascar Bourbon Pure Vanilla Powder.

Makes 2 dozen







NIELSEN·MASSEY

FINE VANILLAS & FLAVORS

Our third generation family business has been crafting premium vanilla and flavors for over 100 years.

ALL OUR PRODUCTS ARE:

- CERTIFIED KOSHER
- CERTIFIED GLUTEN-FREE
- ALL-NATURAL
- ALLERGEN-FREE
- GMO-FREE.

We also offer Certified Organic and Fairtrade Products.

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