

GETTING TO KNOW Vanilla

Varying the type of vanilla in your recipes can make the most wonderful difference to your baking and desserts. With our handy guide to Queen Vanilla, you can transform recipes such as an everyday cupcake into a luxurious vanilla one with absolute ease.

Natural Organic Vanilla Essence

Made with pure organic vanilla beans using the original Queen recipe for over 100 years, this is a true vanilla extract but the word 'essence' is kept on the label, as many loved Australian recipes call for it.

USE For everyday baking including pancakes, slices, cakes, scones and biscuits.

Natural Concentrated Vanilla Extract

Made from pure vanilla beans, Queen Natural Concentrated Vanilla Extract is thicker in texture and has an intense Vanilla flavour. Being concentrated, this extract allows you to add pure vanilla flavour without too much liquid in baking and desserts.

USE Perfect for sponge cakes, meringue, yoghurt and ice cream.

Natural Vanilla Extract

Made with pure vanilla beans, Queen Natural Vanilla Extract has a sweet, thick consistency. This vanilla is ideal for use in applications where no heat is used, such as icings, drinks and whipped cream. It works perfectly in classic baking recipes as well.

USE Great for icings, cakes, slices and chilled desserts.

Organic Vanilla Pods

The purest form of vanilla, Queen Organic Vanilla Bean Pods give an intense, natural vanilla flavour to your recipes. Use whole to infuse creams and poaching liquids or extract the seeds for use in baking and desserts. To extract the seeds, place the bean on a chopping board and slice down the center with a sharp knife, and then scrape out the seeds.

USE Perfect for poached fruit, creamy desserts, ice cream and custards.

Queen Organic Vanilla Bean Paste

Made with pure organic vanilla beans, Queen Organic Vanilla Bean Paste gives an extra intense vanilla flavour to desserts and baking. One teaspoon of vanilla bean paste is an ideal substitute for a whole vanilla bean and can be used instead of vanilla extract. While stronger than vanilla extract, it is delicious when swapped 1:1 in baking and dessert recipes.

USE Perfect for any recipe where vanilla bean pods or vanilla extract are called for, but very delicious in desserts, buttercream icing, custard and shortbread.

Madagascar Vanilla Bean Paste

Prized for its rich, creamy flavour and heavenly aroma, Queen Madagascar Vanilla Bean Paste is intense, thick and truly indulgent. It can be used in the same way as Queen Vanilla Bean Paste and is extra special in dairy-based desserts.

USE Beautiful in panna cotta, crème brûlée, custard, chantilly cream or classic vanilla cupcakes.

Fairtrade Vanilla Extract with Seeds

Queen Fairtrade Vanilla Extract with Seeds is part of our commitment to the ethical sourcing and long term viability of the vanilla industry. This extract gives a classic vanilla flavour ideal for everyday baking and desserts.

USE Best for cakes, cupcakes, biscuits, slices and icings.

Single Origin Vanilla Extract

Queen Finest Single Origin Vanilla Extract from Madagascar allows you to discover the unique flavour subtleties of this prized vanilla growing region. Rich in flavour, it is truly special in recipes where its flavour profile can shine through.

USE Heavenly in custards, crème anglaise, whipped cream, ice cream or creamy savoury sauces.

Ultimate Vanilla Bean Fudge

Prep: 20mins + Chilling • **Serves:** 24

Creamy, smooth and sweet, this gorgeous vanilla fudge recipe is loved by generations of Queen bakers.

INGREDIENTS

- 395g can sweetened condensed milk
- 220g caster sugar
- 125g butter
- 40mL Queen Glucose Syrup
- 4 teaspoons Queen Madagascar Vanilla Bean Paste
- 2 teaspoons Queen Finest Single Origin Vanilla Extract, Madagascar
- 200g white chocolate, chopped

METHOD

STEP 1

Grease and line a 16 x 26cm slice tray.

In a saucepan, combine condensed milk, sugar, butter and glucose. Heat on medium until butter is melted and sugar is dissolved, then bring to a boil. Simmer, stirring continuously, for 5-6 minutes.

STEP 2

Remove pan from heat, and wait for bubbles to disappear. Add the vanilla paste and extract and stir to combine. When vanilla is mixed through, add chocolate and stir until smooth and no chocolate lumps remain.

STEP 3

Pour into prepared pan, cool on bench for 2-3 hours before transferring to refrigerator. Cut into even pieces and store in refrigerator until ready to serve.

For more delicious recipes using Queen Vanilla, download our free recipe e-book at queen.com.au/recipebook

