



VANILLA

*Recipes to celebrate 120 years
of Queen Vanilla.*





Baking with Australia for 120 Years



Carefully measuring the vanilla essence, stirring in the food colour and licking the beaters with glee – these are some of our fondest memories spent with Mum and Grandma in the kitchen. Our favourite recipes are more than just a list of ingredients and method on a page, they're filled with love, laughter and family tradition passed from one generation to another.

Do you remember reaching for our little bottles of Vanilla, Extracts and Colours in the pantry growing up? We've been right there with you for every birthday cake, dessert and baked treat for 120 years.

To celebrate this special occasion, we've collected and revitalised our most-treasured classic family recipes, as well as some fun new ideas for you to share with your loved ones. We hope they spark feelings of joy as you bake them (and eat them!) and perhaps allow you to reminisce on some family baking memories of your own.

From all of us here at Queen, thank you for baking with us all these years and for inviting us to be part of some of the special moments in your life.

Queen



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CELEBRATING 120 YEARS

Our Master Blended Pure Vanilla Extract



To celebrate our 120th Anniversary, we have released a beautiful vanilla extract inspired by the original little red bottle you've grown up with. This incredibly special, limited edition Master Blend Pure Vanilla Extract culminates our long heritage in vanilla.

We've honed the craft of vanilla extraction over these years, passed it down through generations of master brewers and finally in our 120th year, have found the perfect moment to create the vanilla extract we've always dreamed of, for your baking pleasure.

We invite you to celebrate with us and treat yourself to this sensory taste experience. Our Master Blend Pure Vanilla Extract is worthy of your very best baking.

Now available in selected Woolworths supermarkets.



THE QUEEN VANILLA STORY

From bean to bottle



Established in 1897, the name 'Queen' was inspired by Queen Victoria's love for Vanilla. Borne in a time where bread puddings and tea cakes reigned supreme, Queen vanilla has stood the test of time and is still the secret ingredient in many a bakers' repertoire – from cakes, brulees, fudges and frostings to drinks, cereals and even savoury dishes. Today we are lucky enough to be regarded as one of the great vanilla houses in the world and this could not have been achieved without the farmers and their families that we work so closely with.

Read on to discover our story.

The story of Queen vanilla is one that extends from bean to bottle across generations of family, and with the love of countless Australian home bakers. Our very first Queen Vanilla was made way back in the early 1900's. It was a pure vanilla extract, which we used to call

'essence', in a small glass bottle. At the time, fresh food and baking ingredients were hard to come by, as they were delivered by ship from London. Instead, home cooks relied on Queen Vanilla to add flavor and excitement to their recipes.

In the years that followed, our founders, Pharmacists Mr Taylor & Mr Colledge worked on their increasingly popular vanilla essence recipe to finally master a cold extracted blend of vanilla that contained vanilla pods sourced from across the globe. This blend became the signature Queen blend and our iconic red label vanilla essence was borne.

As generations of home bakers across Australia grew to love vanilla in their recipes, a cyclone hit Madagascar, our key vanilla growing region. The vanilla farms were devastated and as were we, for the impact it had on the lives of the farmers we at Queen had come to work very closely with. It was from this point that our focus turned to partnering with growers and industry organisations such as Fairtrade and Australian Certified Organic to produce vanilla that is sustainable, and fair.

In the years that followed, we shared knowledge, stories, equipment and funding with farmers in vanilla growing countries including Madagascar, New Guinea, Comoros Islands and Vava'u, Tonga. Our mission– to help them build sustainable farms and achieve the best dollar return for their crops possible. In time, we launch vanilla extracts that directly support these farmers, including Queen Fairtrade Vanilla Extract

with Seeds and Queen Finest Single Origin Extracts, Madagascar and Vava'u, Tonga. It has been a highlight of our history that the once dormant vanilla farms on the tiny island of Vava'u, Tonga are now thriving again and improving the lives of hundreds of vanilla farmers and their families. With such close relationships with our vanilla farmers, we're able to source the best vanilla in the world, and so, Queen Vanilla Bean Paste is created.

The first of its kind in Australia, it's a hit with chefs and foodies, soon becoming a pantry staple for bakers all over the world.

Our history of quality, innovation & sustainability has seen us grow from our humble origins in vanilla essence into a brand that Australians bake with at just about every sweet occasion.

From Vanilla Bean Paste, to Vanilla Pods and intense Vanilla Extracts that are Fairtrade, Organic and Single Origin, Queen Vanilla is what makes any dish taste that extra bit special. We grow only the best, we bottle only the best.

Choosing the perfect Vanilla for your recipes



Selecting the right type of vanilla can make the most wonderful difference to your baking. A 'plain' vanilla cupcake can be transformed into a luxurious vanilla one simply by swapping the type of vanilla in your recipe.

Read on to discover how to use our many vanilla products in your recipes. From rich, intense vanilla bean pastes, plump vanilla bean pods and pure vanilla extracts, we grow only the best, we bottle only the best – for your baking (and eating) pleasure!

VANILLA PODS

Organic Vanilla Bean Pods

The most pure form of vanilla, Queen Finest Vanilla Bean Pods give an intense, natural Vanilla flavour to your baking and desserts. 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 centre with a sharp knife, then scrape out the seeds.

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



VANILLA BEAN PASTE

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 plus the beauty of the seed flecks. One teaspoon of paste has the flavour intensity of a whole vanilla bean, meaning it is an ideal substitute when a recipe calls for a whole vanilla bean. It can also be used 1:1 to replace Queen Vanilla Extracts in baking and desserts to give a much stronger, delicious Vanilla flavour. Make it your secret baking ingredient!

USE – Use in any recipe where vanilla bean pods or extract are called for. Also ideal for crème brulee, panna cotta, pavlova, buttercream icing and whipped cream.



Organic Vanilla Bean Paste Madagascar

Prized for its rich, creamy flavour and heavenly aroma, Queen Organic Vanilla Bean Paste Madagascar is the newest addition to the Queen range. This intense, thick vanilla bean paste can be used in the same way as our Organic Vanilla Bean Paste, but is extra special in baking and desserts that allow the unique flavour profile of this prized vanilla to shine through.

USE – Try this beautiful vanilla paste in your panna cotta, crème brulee, custard or classic vanilla cupcakes.



VANILLA EXTRACTS

Queen Finest Vanilla Extracts,

Single Origin Madagascar and Vava'u, Tonga

Our Queen Finest Vanilla range features single origin vanilla extracts that allow you to discover the subtleties of the great vanilla growing regions in the world. While perfect to use in all baking applications, the true flavour of these single origin extracts is most enjoyable in recipes where the unique vanilla flavour profiles can shine.

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



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 to everyday baking and desserts. While not as strong as our Vanilla Bean Paste, it is ideal for everyday baking.

USE - Best for cupcakes, shortbread, custards, yoghurt and gelato.



Natural Vanilla Extract

Made with pure vanilla beans, Queen Natural Vanilla Extract has a sweet, syrupy 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 and slices.



Natural Organic Vanilla Essence-Extract

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 old and loved Australian recipes call for it.

USE - Ideal for recipes where the alcohol content is cooked off and everyday baking including pancakes, slices, cakes, scones and biscuits.



Natural Concentrated Vanilla Extract

Made from pure vanilla beans, Queen Natural Concentrated Vanilla Extract means you only need half a teaspoon in place of a whole teaspoon of regular Queen Vanilla Extract. Thicker in texture and giving an intense Vanilla flavour and aroma, this extract is ideal for baking and desserts.

USE - Perfect for sponge cakes, meringue, French toast, yoghurt and ice cream recipes.



Celebrating 120 Years Master Blend Pure Vanilla Extract

To celebrate our 120th anniversary, we have master blended this beautiful vanilla extract, inspired by the original Queen Vanilla you have grown up with. Heady and fragrant, this vanilla extract combines the spice and floral notes of Tahitian vanilla together with wood and chocolate from prized Madagascan vanilla beans. You'll fall in love with this beautiful vanilla, worthy of your very best baking.

USE - Try it in your trusted family recipes. While similar to the Queen Vanilla you know, it will make your recipes taste wonderfully full bodied with deep, strong flavour.





*A commitment to Vanilla
that is fair, ethical and sustainable*

Queen is committed to the fair, ethical and sustainable sourcing of Vanilla.

Our long history in Vanilla production means we have seen first hand the impact of natural weather events on this precious crop and the lives of the families that grow it. Through our Vanilla programs that educate, support and empower Vanilla farmers, you can be assured that when you purchase Queen Vanilla, you are helping thousands of growers around the world and making vanilla production more sustainable for the future.

Join us on our Vanilla journey.

www.queen.com.au



Double Vanilla Portuguese Custard Tarts

SERVES: 18 | PREPARATION: 30 MIN
COOKING: 25 MIN | DIFFICULTY: EASY

Ingredients /

CUSTARD

6 egg yolks
130g caster sugar
1/3 cup cornflour
Pinch salt
300ml thickened cream
300ml milk
2 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
1 tsp Queen Vanilla Bean Paste

PASTRY

2 Queen Pure Vanilla Bean
Whole Pods or 2 tsp Queen
Vanilla Bean Paste
3 tbsp caster sugar
3 tsp ground cinnamon
3 sheets (24 cm x 24 cm) bought
frozen puff pastry, partially thawed
50g butter, melted

Method /

Whisk egg yolks, sugar, cornflour and a pinch of salt in a bowl to combine, then whisk in cream, milk, Vanilla Extract and Vanilla Bean Paste. Transfer to a saucepan and bring to a simmer over medium-high heat (5 minutes). Whisk continuously on medium-high until thick and smooth (5-10 minutes). Transfer custard to a bowl, cover with cling wrap and chill until cool (1-2 hours).

Preheat oven to 210°C. Using a sharp knife, split Vanilla Bean Pods lengthways and scrape seeds out with tip of knife. Mix vanilla seeds, sugar and cinnamon until combined. Sprinkle one third of mixture evenly over one pastry sheet. Cover with another pastry sheet and sprinkle with another third of mixture. Repeat with remaining pastry and mixture. Cover pastry with baking paper and press together using a rolling pin. Remove paper and roll pastry together into a log. Using a sharp knife, cut log into 18 even pieces.

Lightly grease 18 x muffin holes (of 2 x muffin tins) with melted butter. Roll pastry pieces out to 10cm circles on a lightly floured bench. Gently press pastry into muffin tin holes. Remove custard from fridge. Fill muffin holes with 1½ - 2 tablespoons of custard.

Bake for 25 minutes or until pastry is crisp and flaky and custard is golden. Allow to rest for 10 minutes before transferring to a wire rack to cool.





Vanilla Custard Magic Cake

SERVES: 16 | PREPARATION: 15 MIN
COOKING: 45 MIN | DIFFICULTY: EASY

Ingredients /

4 large eggs, separated
¾ cup caster sugar
3 tsp Queen Madagascar
Vanilla Bean Paste
125g butter, melted and
slightly cooled
¾ cup plain flour
2 cups milk
Icing sugar, to finish

Method /

Preheat oven to 160°C, grease a rectangular brownie pan, approx. 20 x 30cm in size. Use a square cake tin as an alternative.

Combine egg yolks and sugar and mix in a stand mixer with a paddle attachment until light and creamy. Add Vanilla Bean Paste and cooled, melted butter, mix until combined.

Add flour and mix until just combined. Place half of the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk to jug so that the milk is lukewarm. On the lowest mixer speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

In a separate bowl, beat egg whites until stiff peaks form, then gently fold 1/3 of the egg whites into the milk mixture using a spatula. Mix until combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining. The mixture will be the consistency of thin custard.

Pour mixture into greased tray, gently smooth the surface with a spatula and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate and cut into squares to serve.

Banana Bread with Vanilla Maple Glaze

SERVES: 8 | PREPARATION: 20 MIN
COOKING: 65 MIN | DIFFICULTY: EASY

Ingredients /

BANANA BREAD

- 1 $\frac{2}{3}$ cups plain flour
- 1 tsp bicarbonate soda
- 2 tsp ground cinnamon
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup olive oil
- 1 cup brown sugar
- 2 tbsp Queen Pure Maple Syrup
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 2 large eggs
- 3 large ripe bananas, mashed
- 2 tbsp natural yoghurt
- 1 $\frac{1}{2}$ cups walnuts, chopped
- 1 ripe banana, sliced

GLAZE

- 2 tbsp Queen Pure Maple Syrup
- 1 tsp Queen Celebrating 120 Years Pure Vanilla Extract

Method /

Preheat oven to 160°C. Grease and line base of a 13.5cm x 23.5cm loaf pan.

Place flour, bicarbonate of soda, cinnamon and salt in a large bowl and mix to combine. Set aside.

In a large bowl, whisk together olive oil and brown sugar, breaking up any lumps. Add Maple Syrup and Vanilla Extract, whisking until smooth. Add eggs, one at a time and beat until fully incorporated then stir in banana, yoghurt and walnuts.

Add flour mixture to wet mixture, folding gently until combined.

Pour mixture into pan and arrange sliced banana on top. Bake for 60 – 65 minutes, or until an inserted skewer comes out clean. Cool in pan briefly then turn onto rack to cool.

Whisk together Maple Syrup and Vanilla Extract and drizzle over banana bread to serve.



Vanilla &
Cinnamon



Cinnamon Doughnut Baby Cakes

SERVES: 48 | PREPARATION: 15 MIN
COOKING: 12 MIN | DIFFICULTY: EASY

Ingredients /

260g flour
1 ½ tsp baking powder
½ tsp salt
½ tsp ground cinnamon
2 tsp Queen Vanilla Bean Paste
80g butter, melted
175g caster sugar
1 egg
185mL milk
125g melted butter, extra
175g caster sugar, extra
1 tsp ground cinnamon

Method /

Preheat oven to 190°C. Grease two 24 cup mini muffin trays.

Sift together flour, baking powder, salt, and cinnamon. In a separate bowl, mix together vanilla, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.

Spoon 1 tablespoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 minutes, until cooked through.

Combine extra sugar and cinnamon in a cup or bowl. While cakes are still warm, brush tops with melted butter, and dust with the cinnamon mixture.

Vanilla, Ricotta & Almond Cake with Poached Fruit

SERVES: 8 | PREPARATION: 45 MIN
COOKING: 60 MIN | DIFFICULTY: MEDIUM

Ingredients /

POACHED FRUIT

1 cup seasonal fruit (stone fruit or pears) (approximately 2 peaches)
½ cup sugar
½ cup water
2 tsp Queen Vanilla Bean Paste
1-2 tsp rum or ½ tsp Queen Natural Rum Essence, optional

CAKE

170g butter, at room temperature
1 ½ cups full cream firm ricotta cheese, room temperature
Zest of ½ orange
3 tsp Queen Celebrating 120 Years Pure Vanilla Extract
1 ½ cups caster sugar
3 eggs
1½ cups plain flour
3 tsp baking powder
⅓ cup almond meal
1 tsp salt
1 ½ cups fresh mixed berries or frozen, thawed & drained

Method /

Cut stone fruit or peeled and cored pears into eighths, set aside.

Bring sugar and water to a boil in a small saucepan, mixing until sugar dissolves. Add stone fruit or pears, Vanilla Bean Paste and rum or Rum Essence, poaching fruits until just softened, about 10 minutes. Drain and set aside, reserving poaching syrup.

Preheat oven to 180°C, grease and line a 23cm round cake tin. In a stand mixer, cream butter until pale and creamy. Add ricotta, orange zest and Vanilla Extract and mix until smooth then add sugar and beat until light and fluffy. Add eggs one at a time until mixture is smooth. Sift in flour, baking powder, almond meal, salt and mix until just combined. Fold in 1 cup of the mixed berries, taking care not to crush berries.

Pour batter into prepared cake tin. Place poached stone fruit on top and scatter with remaining berries. Bake for 60 minutes or until an inserted skewer comes out clean. Check the cake at 45-50 minutes – if the berries on top are starting to darken too much, cover with foil to prevent further browning.

Allow to cool in tin for 15 minutes, then transfer to a wire rack or serving plate. Serve with a drizzle of poaching syrup and a light dusting of icing sugar.



Vanilla &
Maple



Maple Syrup ANZAC Biscuits

SERVES: 50 | PREPARATION: 20 MIN
COOKING: 15 MIN | DIFFICULTY: EASY

Ingredients /

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup shredded coconut
- ½ cup caster sugar
- 125g butter
- 1 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- ½ cup Queen Pure Maple Syrup
- 1 tsp bicarbonate of soda

Method /

Preheat oven to 175°C and line two baking trays with baking paper. In a large bowl, combine flour, rolled oats and coconut.

In a small saucepan, heat sugar, butter, Vanilla Extract and Maple Syrup, stirring until sugar has dissolved, butter melted and mixture starts to bubble. Add bicarbonate of soda and stir until mixture froths. Pour mixture into the bowl with the dry ingredients then mix together until a dough forms.

Measure one teaspoon of dough for each biscuit and place on baking tray 3cm apart. Bake for 15 minutes or until golden. Rest biscuits on tray for 5 minutes before transferring to a wire rack to cool completely. Store in an airtight container.

Creamy Vanilla Bean Slice

SERVES: 24 | PREPARATION: 15 MIN + CHILLING
COOKING: 25 MIN | DIFFICULTY: EASY

Ingredients /

BASE

60g butter
1 cup brown sugar
1 egg
¾ cup plain flour
½ tsp baking powder
½ tsp salt
2 tsp Queen Madagascar
Vanilla Bean Paste

ICING

80g butter, extra
⅔ cup icing sugar
1 tsp Queen Madagascar
Vanilla Bean Paste

Method /

Preheat oven to 160°C fan-forced and grease and line a 15cm square baking tin so that the paper extends over the sides to form handles (to help remove the finished slice from the tin).

In a small saucepan, melt the butter over medium heat then remove from the heat, transfer to a medium bowl and leave to cool for 10 minutes.

Add the sugar, egg, flour baking powder, salt and vanilla and stir through until the mixture is smooth.

Spread the batter into the prepared tin and bake for 20-25 minutes. Remove from tin to cool completely before icing.

To make the icing, beat all the ingredients together in the bowl of an electric mixer until light and fluffy. Spread on top of the cooled slice and cut into squares to serve.



Vanilla &
Blackberry



Vanilla Bean Panna Cotta

SERVES: 6 | PREPARATION: 25 MIN
COOKING: 3 HRS CHILLING | DIFFICULTY: EASY

Ingredients /

PANNA COTTA

- 3 tsp powdered gelatine
- 1/3 cup warm water
- 1 cup thickened cream
- 1 cup caster sugar
- 1 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 1 tsp Queen Vanilla Bean Paste
- 1 1/2 cups milk
- 1 1/2 cups buttermilk

BLACKBERRY COMPOTE

- 1 cup frozen blackberries
- 1 tbsp lemon juice
- 3 tbsp caster sugar

Method /

- Lightly grease six deep-mini tart tins or ramekins.
- Sprinkle gelatine into a bowl of warm water, mix well and set aside to allow gelatine to absorb.
- Combine cream, sugar, Vanilla Extract and Vanilla Bean Paste in a saucepan over medium heat, stirring until sugar has dissolved. Bring to boil and whisk in gelatine, mixing until smooth.
- Remove from heat and strain into a bowl. Stir through milk and buttermilk. Pour mixture into tins and refrigerate for at least three hours until set or overnight.
- Combine blackberries, lemon juice and sugar in a small saucepan over medium heat, stirring constantly until sugar has dissolved. Let the mixture simmer until berries are soft and mixture has thickened, about 10 minutes.
- Turn panna cotta out onto plates and spoon with blackberry compote to serve.

Vanilla & Fig Crepe Cake

SERVES: 8 | PREPARATION: 20 MIN
COOKING: 20 MIN | DIFFICULTY: MEDIUM

Ingredients /

FIG COMPOTE

500g figs, plus extra to garnish
2 tbsp Queen Pure Maple Syrup
2 tbsp lemon juice
1 tsp Queen Madagascar Vanilla Bean Paste

CREPES

60g butter, melted & cooled
2 cups plain flour
650ml milk
2 eggs
Pinch salt

VANILLA CREAM

1 cup (250ml) thickened cream
1 cup (250ml) sour cream
¼ cup (50g) caster sugar
2 tsp Queen Madagascar Vanilla Bean Paste

Method /

Chop figs roughly into 2cm pieces and place in a heavy bottomed saucepan with the remaining compote ingredients. Cook over medium heat until bubbling and liquid has reduced, about 5 minutes. Use a wooden spoon to press figs down as much as possible. Remove from heat and cool for 20 minutes, then cover and chill.

For crepes, place flour in a large bowl and whisk in milk and eggs until smooth. Whisk in salt and cooled melted butter.

Heat a 20cm crepe pan over medium heat, and brush with additional melted butter. Ladle 2-3 tbsp of batter into the pan, and quickly swirl for an even layer. Cook until edges brown and top looks dry, then carefully flip and cook for a few seconds. Place on a paper towel-lined plate and continue until all the batter is used. Refrigerate until fully cooled.

To make the vanilla cream, whip together all ingredients until medium peaks form. To assemble, cake, place one crepe on a serving dish and spread with 2 tbsp of vanilla cream, followed by a crepe then 2 tablespoons of fig compote. Repeat, layering until all crepes have been used, finishing with a crepe. Decorate with remaining compote, icing sugar, fresh figs and edible flowers.





Use a 23cm
fluted tart tin
for a shallow dish
vanilla custard
tart.

Deep Dish Vanilla Custard Tart

SERVES: 10 | PREPARATION: 20 MIN
COOKING: 50 MIN | DIFFICULTY: MEDIUM

Ingredients /

PASTRY

- 150g plain flour
- 100g almond meal
- 125g chilled butter
- 60g icing sugar
- 1 egg yolk
- 1 tsp Queen Vanilla Bean Paste
- 2 egg yolks, extra, beaten

CUSTARD FILLING

- 9 egg yolks
- 75g caster sugar
- 500ml thickened cream
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 3 tsp Queen Vanilla Bean Paste
- Nutmeg, for grating

Method /

PASTRY

Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolks and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

Line baking tray with baking paper. Grease 18cm fluted tart tin or spring form cake tin, 3.5cm deep, and stand on tray. Preheat oven to 190°C.

Place ball of dough in tart tin. Gently spread dough across base and up sides of tin, pushing with fingertips. Line with baking paper, cover with baking beans and bake for 10 minutes.

Remove from oven and brush egg yolks over pastry case. Brush egg yolks over pastry case. Return to oven for 5 minutes then set aside to cool. When cool, leave pastry in tin and wrap base and sides of tin with foil.

CUSTARD FILLING

Reduce oven to 150°C. Whisk together egg yolks and sugar. Add cream, Vanilla Extract and Vanilla Bean Paste and whisk again. Pour mixture through a sieve into a heavy saucepan.

Heat custard over low heat, stirring constantly. When custard reaches 37°C, remove from heat. Pour custard through sieve into pastry case. Cover surface of custard with grated nutmeg. Bake for 50 minutes or until custard looks set but still wobbles slightly. Leave to cool on a wire rack.

Vanilla Bean Thins

SERVES: 30 | PREPARATION: 15 MIN
COOKING: 5 MIN | DIFFICULTY: EASY

Ingredients /

50g butter, softened
¼ cup caster sugar
1 egg white, lightly beaten
1 tsp Queen Vanilla Bean Paste
¼ cup plain flour
Icing sugar, to dust

Method /

Preheat oven to 200°C. Grease oven trays and line with baking paper.
Beat butter and sugar until pale and fluffy, about 2 minutes. Add egg white and Vanilla Bean Paste and mix until combined. Sift in flour and stir to combine.
Drop level teaspoons of batter 5cm apart on baking trays. Press down on batter with the back of a spoon to spread into even circles. Bake in middle of oven until just golden around edges, about 5 minutes. Cool on trays. Dust with icing sugar to serve.



Vanilla
& Maple



Syrupy Vanilla Maple Cakes

SERVES: 12 | PREPARATION: 25 MIN
COOKING: 45 MIN | DIFFICULTY: EASY

Ingredients /

MAPLE VANILLA SYRUP

- ¾ cup water
- ¼ cup Queen Maple Syrup
- 1 cup caster sugar
- 1 cup brown sugar
- 4 tsp Queen Finest Vanilla Extract,
Vava'u, Tonga

CAKE

- 50g dark brown sugar
- 65g caster sugar
- 115g salted butter, melted
- 230g golden syrup
- 2 tbsp custard powder
- 210g self-raising flour
- 150ml milk
- 2 tsp Queen Vanilla Bean Paste
- 1 large egg, lightly whisked

Method /

Prepare vanilla syrup by combining sugars, maple syrup and water in a small saucepan. Bring to a simmer, stirring until all sugar is dissolved. Add Vanilla and set aside to cool.

Preheat oven to 180°C, grease and line a 12-cup muffin tray.

Combine butter, sugars and golden syrup in a large saucepan over low heat until sugar has dissolved. Remove from heat, stir in Vanilla Bean Paste and allow to cool for 15 minutes.

Once butter and sugar mixture has cooled slightly, sift custard powder and flour into mixture, followed by milk. Mix until just combined, then add egg and mix until smooth. The mixture will be quite thin.

Use a jug to pour mixture into muffin cases until two thirds of the way up the cake. Bake for 45 minutes until golden and an inserted skewer comes out clean.

While cakes are still warm, brush with maple vanilla syrup. These are ideal served warm with whipped cream.

Triple Vanilla Pound Cake

SERVES: 12 | PREPARATION: 25 MIN
COOKING: 70 MIN | DIFFICULTY: EASY

Ingredients /

CAKE

- 20g butter, melted for greasing
- 250g unsalted butter, room temperature
- 3 cups caster sugar
- 7 eggs
- 2 Queen Pure Vanilla Beans Whole Pods
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 2 tsp Queen Vanilla Bean Paste
- Pinch salt
- 3 cups plain flour
- ½ cup buttermilk
- ½ cup cream

GLAZE

- 1 ½ cups icing sugar
- 1 tsp Queen Vanilla Bean Paste
- 2 ½ tbsps buttermilk, at room temperature
- 1 tbsps unsalted butter, very soft

Method /

Preheat oven to 165°C and grease a 3-litre capacity bundt tin with butter.

Beat butter in a stand mixer until pale and creamy. Gradually add sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Using a sharp knife, split Vanilla Bean Pods lengthways and scrape the seeds out with the tip of the knife. Add vanilla seeds, Vanilla Extract, Vanilla Bean Paste and salt to mixture and mix well.

Sift in half flour, then add buttermilk and cream. Sift in remaining flour and mix until thoroughly combined.

Pour batter into prepared tin and bake for 70 minutes or until an inserted skewer comes out clean. Cool in tin for 10 minutes before transferring to a wire rack to cool completely.

While cake cools, make the glaze. Whisk together icing sugar, Vanilla Bean Paste and buttermilk. Whisk in butter until smooth. Set a wire rack over a large baking sheet. Slowly drizzle glaze over cake. Leave to set before slicing and serving.



Vanilla &
Toffee



Vanilla Bean Crème Caramel

SERVES: 10 | PREPARATION: 15 MIN
COOKING: 60 MIN | DIFFICULTY: MEDIUM

Ingredients /

TOFFEE

300g caster sugar

$\frac{2}{3}$ cup water

CRÈME CARAMEL

4 eggs

8 egg yolks, extra

$\frac{2}{3}$ cup caster sugar

1 tbsp Queen Celebrating 120 Years
Pure Vanilla Extract

1 tsp Queen Vanilla Bean Paste

1 $\frac{1}{2}$ cups milk

1 $\frac{1}{2}$ cups thickened cream

Method /

Preheat oven to 200°C and fold a small tea towel to line a roasting tray.

Combine sugar and water in a saucepan over high heat and stir until sugar dissolves. Bring to boil and cook for 8–10 minutes without stirring, brushing down sides of the pan occasionally with a wet pastry brush until the mixture is dark golden.

Pour toffee into base of a non-greased 20cm cake tin (non-spring form) and place tin inside lined roasting tray. Set aside to harden.

Whisk together eggs, yolks, sugar, Vanilla Extract and Vanilla Bean Paste until well combined. Set aside.

Heat milk and cream in a saucepan over medium heat until just boiling. Remove from heat and allow to cool for 1 minute. Whisk milk into egg mixture, stirring constantly. Sieve mixture over cake tin with set toffee inside.

Fill roasting tray with hot water, reduce oven temperature to 160°C, bake for 60 minutes or until an inserted knife comes out clean or almost clean.

Remove tin from roasting tray, allow to cool for three hours then cover with cling wrap and chill overnight.

To serve, place tin in boiling hot water to soften and invert onto a serving plate.

Easy Vanilla Bean Fudge

SERVES: 24 | PREPARATION: 20 MIN + CHILLING
COOKING: 6 MIN | DIFFICULTY: MEDIUM

Ingredients /

395g can sweetened condensed milk
220g caster sugar
125g butter
40mL Queen Glucose Syrup
4 tsp Queen Vanilla Bean Paste
2 tsp Queen Natural Vanilla Extract
200g white chocolate, chopped

Method /

Grease and line a 16 x 26cm pan.

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.

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.

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.



Vanilla &
Raspberry

Raspberry Passionfruit Sponge Cake

SERVES: 12 | PREPARATION: 40 MIN
COOKING: 20 MIN | DIFFICULTY: MEDIUM

Ingredients /

RASPBERRY CURD

60g butter
175g frozen raspberries, thawed
2 egg yolks, lightly beaten
1/3 cup caster sugar

CAKE

1 cup plain flour
1 tsp baking powder
6 eggs, at room temperature
3/4 cup caster sugar
1 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
75g unsalted butter, melted

VANILLA CREAM

500ml thickened cream
2 tbsp icing sugar
2 tsp Queen Celebrating 120 Years
Pure Vanilla Extract

PASSIONFRUIT ICING

1 1/2 cup icing sugar
2 tbsp passionfruit pulp

TO DECORATE

Fresh raspberries
Pomegranate seeds

Method /

RASPBERRY CURD

Melt butter in saucepan over medium heat. Add raspberries, egg yolks and sugar and stir to combine until sugar has dissolved. Cook, mashing raspberries and stirring constantly for 10 minutes or until mixture is thick. Strain into a bowl and refrigerate for 1 hour or overnight.

CAKE

Preheat oven to 160°C. Grease two 20cm round cake tins and line with baking paper.

Sift flour and baking powder together three times. Set aside. In a stand mixer, beat eggs, caster sugar and Vanilla Extract for 12-15 minutes or until mixture triples in volume and is thick and pale in colour.

Sift half flour mixture into egg mixture and gently fold using a large metal spoon. Repeat with remaining flour mixture, taking care not to over mix. Add butter and gently fold to combine.

Pour batter into two prepared tins and gently smooth the tops. Bake for 20 minutes or until top springs back when lightly touched. Let cakes cool in tins for 5 minutes then turn out onto wire rack to cool completely.

Continued overleaf

Raspberry Passionfruit Sponge Cake

SERVES: 12 | PREPARATION: 40 MIN
COOKING: 20 MIN | DIFFICULTY: MEDIUM

Tips /

- * TO MAKE LIGHT-AS-A-FEATHER SPONGE CAKES, GENTLY FOLD SIFTED FLOUR THROUGH EGG MIXTURE TO ENSURE AS MUCH AIR REMAINS AS POSSIBLE.
- * DON'T LEAVE THE BATTER STANDING FOR TOO LONG BEFORE PUTTING IT IN THE OVEN - THIS WILL CAUSE IT TO LOSE AIR.
- * BAKE BOTH CAKES ON THE SAME SHELF IN THE MIDDLE OF THE OVEN TO ENSURE THEY BAKE EVENLY.
- * CHECK THE CAKES ARE DONE BY LIGHTLY TOUCHING THE TOPS. DO NOT INSERT A SKEWER AS THIS WILL DEFLATE THEM.
- * THIS BEAUTIFUL CAKE IS BEST BAKED AND SERVED ON THE SAME DAY.

Method /cont.

For vanilla cream, whip cream, icing sugar and Vanilla Extract until soft peaks form. For passionfruit icing, combine icing sugar and passionfruit pulp and mix until smooth. Stand for 10 minutes or until thickened slightly.

Place one sponge on serving plate and spread with vanilla cream. Drizzle raspberry curd over cream and top with remaining sponge. Spread passionfruit icing over cake so it drips down the sides slightly. Dollop with vanilla cream and top with fresh raspberries and pomegranate seeds.



Vanilla &
Rosewater



Vanilla, Rose & Pistachio Rice Pudding

SERVES: 6 | PREPARATION: 10 MIN
COOKING: 40 MIN | DIFFICULTY: EASY

Ingredients /

ROSEWATER SYRUP

½ cup water
⅓ cup caster sugar
1 tbsp honey
1 tsp Queen Natural
Rosewater Essence
2 tsp Queen Finest Vanilla Extract,
Vava'u, Tonga

RICE PUDDING

220g Arborio rice
25g unsalted butter
3 cups (750ml) milk
2 tsp Queen Finest Vanilla Extract,
Vava'u, Tonga
3 tbsp caster sugar
¾ cup pure cream
Chopped pistachios, to serve
Rose petals, to serve

Method /

SYRUP

Combine water, sugar and honey in a small saucepan and bring to a simmer, stirring until all sugar is dissolved. Reduce heat to low and heat until liquid slightly reduces and becomes a syrup, approx. 10 minutes. Remove from heat and stir through vanilla and rosewater essence. Syrup can be stored refrigerated in an airtight container for up to four weeks.

PUDDING

Combine rice, butter, milk, vanilla and sugar in a large saucepan and bring to a simmer. Reduce heat to low and cook for 20-30 minutes, stirring occasionally until rice is tender and cooked through. Remove from heat.

TO SERVE

Warm cream gently over low heat or microwave on low for 60 seconds until warm, not hot. Stir cream through rice pudding and divide into bowls. Top with a drizzle of rosewater honey syrup, pistachios and rose petals to serve.

Frosted Vanilla Sugar Cookies

SERVES: 16 | PREPARATION: 40 MIN
COOKING: 35 MIN | DIFFICULTY: EASY

Ingredients /

COOKIES

250g unsalted butter, softened
1/3 cup caster sugar
2 1/4 cups plain flour
1/4 cup rice flour
2 tsp Queen Vanilla Bean Paste
1/2 tsp ground cinnamon
Pinch salt

ICING

250g unsalted butter, softened
3 cups icing sugar, sifted
2 tsp Queen Vanilla Bean Paste
Ground cinnamon, for dusting
(optional)

Method /

Preheat oven to 150°C and line two cookie trays with baking paper. Beat Vanilla Bean Paste, butter and sugar in a small bowl with an electric mixer until pale and the sugar has dissolved.

Stir in sifted flours, cinnamon and salt and press together to form a firm dough. Knead gently on floured surface until smooth. Divide the dough in half. Roll each half into a 5cm diameter log, wrap in clingwrap and chill for 30 minutes until firm enough to slice.

Slice each log into 0.5-1cm thick pieces, place onto prepared baking trays. Bake for 35 minutes or until a pale straw colour. Transfer onto a wire rack to cool completely.

ICING

Place butter in the bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar and vanilla, and fold to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

Transfer icing to a piping bag fitted with a 1M (Rose) piping tip. Pipe rosettes over cookies and if desired, dust with a little cinnamon. Store cookies in an airtight container at room temperature, do not stack. These are wonderful with coffee.



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