



QUEEN
- EST 1897 -

VANILLA

*Recipes for the world's most
beautiful flavour*



V A N I L L A

The most luxurious flavour in the world



There is no flavor in the world quite like vanilla.

Rich, creamy, warm and thoroughly intoxicating, everything about it is indulgent, but at the same time comforting and reminiscent of home.

What is a kitchen without the wafting smell of baked goods, laden with vanilla floating through the air? What is an apple pie without a generous serve of vanilla bean custard or ice cream? Vanilla is so intertwined in our food culture that it is impossible to imagine our baking without it.

Here at Queen, vanilla is our world and our reason for being.

From harvest, to curing and blending, we bring you the vanilla you grew up with, Queen vanilla.

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 Organic 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.



*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

SUSTAINABLE
VANILLA
AND FAIR



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.



Very
Vanilla



Vanilla Magic Custard 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 60 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 and mix gently until no clumps of egg white remain, but the mixture is still light and bubbly. 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.

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
(or corn 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
& 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.

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.



*Very
Vanilla*

Vanilla &
Cinnamon



Cinnamon Doughnut Baby Cakes

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

Ingredients /

260g flour
1½ 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 & 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 Madagascan 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 Madagascan 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.



Vanilla
& Fig

Vanilla &
Mint



Vanilla Mint Chiffon Cake

SERVES: 10 | PREPARATION: 20 MIN
COOKING: 70 MIN | DIFFICULTY: MEDIUM

Ingredients /

CAKE

- 2 bunches fresh mint, leaves picked
- ¾ cup milk
- 2 ¼ cups (335g) plain flour
- 1 ½ cups (225g) caster sugar
- 1 tsp baking powder
- pinch salt
- 8 egg whites
- 7 egg yolks
- ⅓ cup (85ml) grapeseed oil (or other flavourless oil)
- 2 tsp Queen Vanilla Bean Paste

ICING

- 2 cups (200g) icing sugar
- Juice of 1 lemon

Method /

Preheat oven to 170°C.

Combine mint and milk in a heavy bottomed saucepan and heat slowly until simmering. Turn off the heat and leave to cool completely. Once cool, strain out the mint leaves. Squeeze the leaves to release all the flavour.

In a medium bowl, sift flour, half the caster sugar, baking powder and salt. In another bowl, whisk egg yolks, vegetable oil, milk and vanilla until smooth. Stir into flour mixture until smooth. Set aside.

Whisk the egg whites until soft peaks form. Gradually whisk in remaining caster sugar until stiff, shiny peaks form. Stir one third of the egg whites into flour mixture, then gently fold through the remaining egg whites. Mixture should be light and foamy.

Scrape into a large 25cm, ungreased tube pan. Bake on the lowest oven rack for 70 minutes. Check cake at 45 minutes and if browning too quickly or cracking, oil a piece of foil and cover the top of the cake. Remove from oven and turn pan upside down immediately. Leave to cool completely – this stops the cake from deflating. When cake is completely cool, run a knife around the edge of the cake to loosen it, and turn it out.

Whisk together icing sugar and lemon juice to form a thin icing, pour over the top, letting it drip down the sides. Decorate with mint leaves and edible flowers.

Vanilla & Thyme Brulee Tart

SERVES: 10 | PREPARATION: 20 MIN + CHILLING
COOKING: 60 MIN | DIFFICULTY: MEDIUM

Ingredients /

PASTRY

1¾ cups (250g) plain flour
pinch of salt
½ cup (50g) icing sugar
115g butter, cold
1 egg
1 tsp Queen Madagascar
Vanilla Bean Paste

FILLING

1 cup (250ml) thickened cream
1 bunch fresh thyme, leaves picked
1 egg + 3 egg yolks
⅓ cup (70g) caster sugar, plus extra
⅛ tsp salt
½ cup (125ml) milk
1 tsp Queen Finest Single Origin
Vanilla Extract, Madagascar

BRULEE

Caster sugar
Thyme leaves

Method /

Combine thyme leaves and cream together in a saucepan and heat until simmering. Remove from heat and cool completely. Once cool, strain out the thyme leaves.

For pastry, place flour, salt and icing sugar in a food processor. Cut the butter into cubes, and add to the flour mix. Pulse until the mixture looks like damp sand. Add vanilla and egg and process until pastry just comes together. Tip onto a lightly floured surface, pat into a flat disk, wrap in plastic and place in the fridge for 30 minutes.

Preheat the oven to 180°C. Roll the pastry out to 3-4mm thickness and lift over a rolling pin to place in a 9inch (23cm) tart tin. If the pastry tears, gently press it back together in the tin. Place the pastry into the freezer for 10 minutes. When the pastry is chilled, line it with baking paper and fill with baking beans (or rice) and bake for 15 minutes. Remove paper and beans, then bake for a further 15 minutes until golden brown and crisp. Remove from the oven, and turn down to 150°C.

Whisk together egg, yolks, sugar and salt, followed by thyme infused cream, milk and vanilla extract. Pour filling carefully into the tart shell, and place in the oven.

Bake tart for 25-30 minutes, or until set, with a distinct wobble still in the center. Remove

from oven and cool completely on a wire rack. Just before serving, sprinkle the top generously with caster sugar, and then scorch the sugar with a blow torch, creating the crème brulee effect. Serve.

Vanilla
& Thyme



Vanilla &
Rosewater



Vanilla, Rose & Pistachio Rice Pudding

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

Ingredients /

ROSEWATER SYRUP

½ cup water
1/3 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.



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