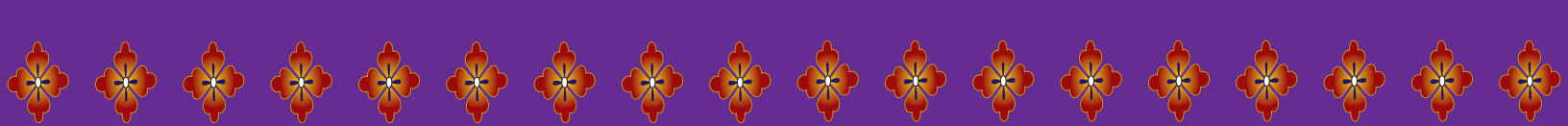


GAHARA VANILLA







Gahara Premium Vanilla Bean

The Gahara Vanilla Bean is from Batubulan, Indonesia. Batubulan is a small province located in the renowned Bali Island. In their unique curing process, this community takes the vanilla bean to new higher standards. The cured pods are handpicked after they have reached full maturity. Their high-level of natural vanillin induces an astonishingly sweet and well-rounded flavor.

Vanilla is derived from orchids of the *Vanilla planifolia* genus (vanilla means “little pod” in Spanish) native to Mexico. Originally cultivated by Pre-Columbian Mesoamerican peoples. Later, cultivation of vanilla beans was on the French Island named Reunion, located off the coast of Africa in the Indian Ocean. The Reunion Island is also known as Bourbon Island and this is where the term was coined, Bourbon Vanilla. Bourbon Vanilla is the common name for the vanilla species, “*Vanilla Planifolia*” which is also grown in islands of the Indian Ocean, Madagascar, Indonesian, Papua New Guinea and the Comoros.

BUYER BEWARE!

Thick, moist, very plump beans are not an indicator of a bean with more vanilla! The amount of seed content and quality is what a watchful consumer should look for, not the weight of the bean. Don't be fooled and pay for water weight.



Item

Description

Unit Size / Case Count

T105

Vanilla Beans

8 oz Beans in Tin Can / 24

Origin: Indonesia

Sweet, floral, creamy and delicate aroma

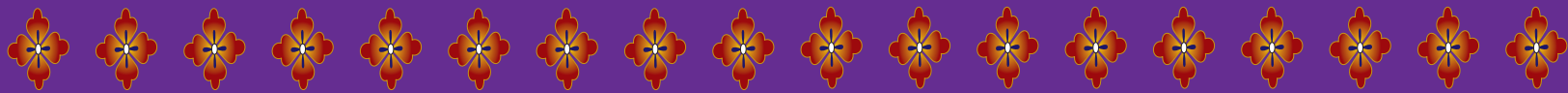
T110

Vanilla Beans

8 oz Beans in Tin Can / 24

Origin: Madagascar

Traditional vanilla flavor with a hint of alcohol notes



Gahara Vanilla Extracts and Gahara Vanilla Pastes

are made from 100% Gahara Indonesian Vanilla Beans. The paste is a rich concentrated puree of the whole vanilla bean. Use the paste when you wish to add flavor and texture.

Both products have a wonderful sweet, floral, creamy flavor note.

<u>Item #</u>	<u>Description</u>	<u>Unit Size / Case Count</u>
T106	Vanilla Extract	32 oz Plastic Bottle / 12
T107	Vanilla Extract	1 gal Plastic Jug / 4
T104	Vanilla Paste (made with Indonesian Vanilla Beans)	16 oz Plastic Bottle / 12
GA1000	Vanilla Flavoring Paste (made with Madagascar Bourbon Vanilla Beans)	3.3 lb Plastic Jar / 4
T113	Vanilla Powder (ground dry vanilla beans)	1.76 oz Cryovac / 1



Gahara Pure Flavor Extracts

Gahara presents extracts for confectionery and food manufacturing. The applications vary from candy and cake fillings, baked goods, savory sauces and marinades, frozen confections and more. This line of culinary extracts has been designed for chefs of all cuisines. The extracts provide instant and even delivery of flavor, and will maintain their strength and intensity.

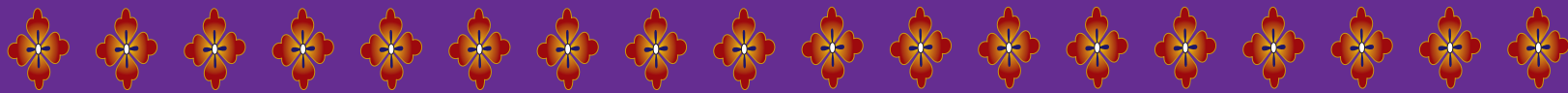
Item

GA200	Almond Extract
GA210	Chocolate Extract
GA204	Lavender Extract
GA205	Lemon Extract
GA206	Orange Extract
GA207	Peppermint Extract
GA208	Rose Extract

Description

Unit Size / Case Count

16.9 oz Tin Jar / 4



Gahara Essences

Intense, concentrated flavorings that add defined background notes to food products.

Use sparingly, very low dosage needed.

Enhance your creams, ganaches, simple syrups, marinades, sauces and more...

Most essences are water soluble except where indicated.

<u>Item #</u>	<u>Description</u>
GA300	Bacon
GA301	Bergamot (Oil Soluble)
GA303	Gingerbread
GA305	Jasmine (Oil Soluble)
GA306	Liquorice
GA307	Morel Mushroom
GA308	Saffron
GA309	Smoke
GA311	Black Truffle
GA312	Vanilla
GA313	Verbena

Unit Size / Case Count

3.9 oz Plastic Bottle / 12

Glace Aux Oeufs Vanille

Rich Vanilla Ice Cream with Eggs and Heavy Cream

1036g	Whole Milk
330g	Heavy Cream
4	Gahara Vanilla Beans
40g	Inverted Sugar
180g	Egg Yolks
260g	Granulated Sugar
100g	Powdered Milk
4g	Ice Cream Stabilizer



Bring the milk, heavy cream, vanilla beans (cut in half and seeds scraped out) and inverted sugar to a boil.

Make a mixture by combining the sugar, powdered milk and ice cream stabilizer. Whisk the egg yolks with the sugar mixture. Slowly add a little of the hot milk mixture into the sugar egg mixture to temper the eggs, then add back into the hot milk mixture and cook to 85°C / 185°F. Strain the mixture and quickly chill to 3°C / 37°F. Allow the mixture to set for a minimum of 4 hours in the refrigerator. Mix the mixture and churn in an ice cream machine.



TIP 1:

Don't throw away those scraped beans! Make vanilla scented sugar to sprinkle over muffins or cookies before baking.

Add 2 chopped beans (1" pieces) to 2 cups of granulated sugar. Store the vanilla infused sugar in an airtight container (re-use the Gahara canister!) in a dry place. Occasionally shake the sugar mixture. Wait two weeks before using. The vanilla sugar is will last up to one year.

TIP 2:

Store whole or scraped beans in your favorite liquor for a nice vanilla boost.







For your local distributor please contact

PARIS GOURMET

201-939-5656

www.gahara.com

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