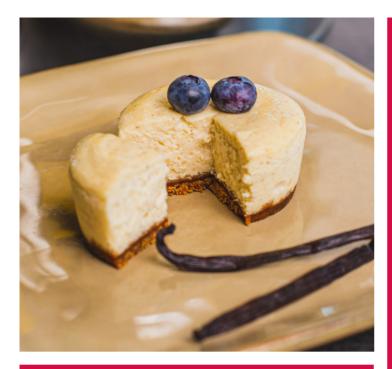


Why Bourbon Vanilla?

Bourbon Vanilla?
Bourbon Vanilla from Madagascar is the best and most refined vanilla in the world. The versatility of real Bourbon Vanilla surprises everyone. From baking to cooking, from sweet treats to savory recipes. Bourbon Vanilla adds a deep flavor that takes all your creations to the next level. The complexity of the flavor profile makes your dish extra special.

ROYAL POLAK SPICES ADDITION:

- Bourbon Vanilla/Sugar 2x with
- Cinnamon ground JSP



RPS BOURBON VANILLA CHEESECAKE

For 50 pieces

Ingredients

For the cheesecake: 2000 gr cream cheese 750 gr gingerbread 200 gr fine cookies 200

granulated sugar

40 gr Bourbon Vanilla/Sugar 2x with 500 gr whole egg 500

sour cream cornflour

For the bottom:

250 gr melted butter

Instructions

100

- Preheat the oven to 135°C.
- Crush the cookies finely and mix in the melted butter.
- Use 15 g of mixture for the bottom with a silicone mold of 7 by 3.5 cm and press well.
- Mix the cream cheese, fine granulated sugar, vanilla sugar, egg, sour cream and cornflour into a smooth cheesecake mixture.
- Fill the molds with 70 gr cheesecake mixture.
- Bake the cheesecakes for \pm 40 minutes at 135°C and let them cool in the tin.
- Then put the filled molds in the freezer for at least 4 hours.
- Remove the frozen cheesecakes from the mold and let them thaw.
- Garnish the cheesecakes as desired.

Royal

RPS BOURBON VANILLA DOUBLE CREAM TRUFFLES

For 100 pieces

Ingredients

500 ml double cream

200 gr fine granulated sugar

10 gr Bourbon Vanilla/Sugar 2x with

250 gr unsalted butter

ar salt

150 gr cocoa powder

50 gr ground cinnamon JSP

500 gr chocolate callets milk

Instructions

- Bring the vanilla sugar, double cream, fine granulated sugar and salt to the boil, then allow to cool down to ± 20°C.
- Beat the butter for a few minutes until light and airy, then add the vanilla cream mixture in parts and let it beat until the mixture is well sprayable.
- Fill a piping bag with the mixture and pipe 3-4 cm whipped cream truffles onto baking paper.
- Place the whipped cream truffles in the freezer for at least an hour.
- Mix the cocoa powder with the ground cinnamon JSP.
- Heat the chocolate to 40°C and pass the whipped cream truffles through it with a fork so that they are coated all over.
- Then roll the truffles through the cocoa / cinnamon
- Once the truffles are hard, knock off the excess powder and store them in the refrigerator or freeze





Polak Spices

website www.royalpolakspices.com e-mail info@royalpolakspices.com