



Royal Polak
Spices

The art and magic
of irresistible

real Bourbon Vanilla



Why 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
200 gr fine granulated sugar
40 gr Bourbon Vanilla/Sugar 2x with
500 gr whole egg
500 gr sour cream
100 gr cornflour

For the bottom:

750 gr gingerbread cookies
250 gr melted butter

Instructions

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

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
5 gr salt
150 gr cocoa powder
50 gr ground cinnamon JSP
500 gr chocolate callets milk

Instructions

1. Bring the vanilla sugar, double cream, fine granulated sugar and salt to the boil, then allow to cool down to ± 20°C.
2. 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.
3. Fill a piping bag with the mixture and pipe 3-4 cm whipped cream truffles onto baking paper.
4. Place the whipped cream truffles in the freezer for at least an hour.
5. Mix the cocoa powder with the ground cinnamon JSP.
6. Heat the chocolate to 40°C and pass the whipped cream truffles through it with a fork so that they are coated all over.
7. Then roll the truffles through the cocoa / cinnamon mixture.
8. Once the truffles are hard, knock off the excess powder and store them in the refrigerator or freeze them.



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Committed by nature

Royal Polak Spices is a brand name of J.S. Polak Koninklijke Specerijenmaalterij b.v.