

THE SALT TABLE™

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Vanilla Guide



How do you pick a vanilla? Below you will find information on specific flavors, and suggested uses for each vanilla.

Madagascar – This bean has a dark, full bodied, and rummy flavor with aromas of wood, oil, and leather. Perfect for recipes that might be flambéed or if you need a vanilla to stand up to powerful flavors that may be overshadowing. Use the beans in cream, extracts, orange-based sauces, caramel, waffles, French toasts, pancakes, chocolate, maple, muffins and even squash! Madagascar is a versatile bean that's perfect to use in recipes calling for general vanilla types.

Mexican - This vanilla is sweet, smooth and creamy. Typically used for infusions of milk, pastry cream, whipped cream, and a variety of ice creams. Try this bean in salad dressing or make some of your own vanilla infused oil. This extract pairs well with tomato bases, glazes, marinades, balsamic vinegar sauces, soy sauce, vegetables, and breakfast breads. Mexican vanilla is your go-to bean for baking as well.

Tahitian – This bean has a floral presence, with hints of licorice and fig. By adding this vanilla to jams and preserves it will add a floral essence to the overall taste. The slight licorice taste is also choice for developing your own chai mix or spice rubs. Use these beans in savory dishes, fruit compotes, and fruit salsas.