

## Product Comparison – Vanilla Paste and Vanilla Extract

Description	Picture	Advantages	Ideal for use e.g. in
<b>Vanilla Paste / Vanilla Syrup</b>		<ul style="list-style-type: none"><li>• Used in new / modern recipes</li><li>• Easy dosage (e.g. "1 teaspoon = 1 vanilla bean")</li><li>• Suitable for long high temperature cooking (baked goods)</li><li>• Adds visual flair of actual vanilla seeds</li><li>• Flavors and sweetens at the same time</li></ul>	<ul style="list-style-type: none"><li>• Desserts</li><li>• Pastry</li><li>• ... if a sweetening effect is desired and the looks of seeds is sought</li><li>• Decoration</li><li>• To replace vanilla sugar in recipes (sweet taste)</li></ul>
<b>Vanilla Extract</b>		<ul style="list-style-type: none"><li>• Intense flavoring properties at a low dosage</li><li>• Suitable for long-time high temperature cooking (baked goods)</li></ul>	<ul style="list-style-type: none"><li>• Best choice for oven baking</li><li>• Pastry</li><li>• Cocktails</li><li>• Fruit smoothies</li></ul>