

'I really liked the powdered vanilla... It does taste different to me - warmer, spicier, somehow. Delicious.'



ndali vanilla 6 powder

What is it?

- * Ndali 6 powder is 'everything vanilla bean' - skin, seeds, fleshy pulp - finely milled. Six milled vanilla beans in one pot.
- * It is 100% pure: no sugar, no gum, no carrier, no fibre.
- * Its Fairtrade & organic.
- * We only use our best beans. And a generous portion of these are beans covered in rare and exquisite iridescent vanillin crystals – the strongest vanilla in the world. At the moment in our vanilla factory we have vanillin-crystal covered beans which we have reserved since 2009 for our extract and powder making; with age the flavour becomes sweet and strong. And of course we like to stockpile the small amount of vanillin-crystal beans we get with each harvest for our own use, as precious diamonds.



*'Ndali Vanilla Powder...
its flavour, aroma and texture
are exceptional, and it's a joy
to work with.'*

Jason Atherton, food writer, chef & restaurateur



Vanilla lavender butter biscuits



Silento blanching vanilla beans,
photographed by Jeroen Van Loon © 2013

Why mill vanilla beans?

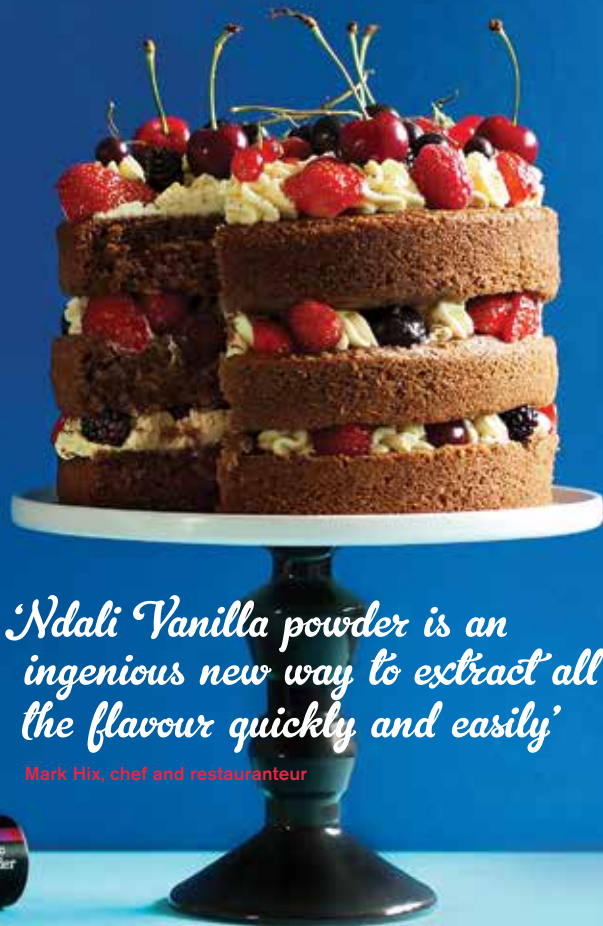
- * Much of the flavour of the vanilla bean is in the skin, and not in the seeds alone. When using a whole bean it can be hard to capitalise on this - for example, if you are making custards or panna cottas where the bean doesn't get long to infuse, versus a slow-baked fruit crumble.
- * It is the most versatile and potent way to use pure vanilla.
- * It gives the wonderful visual effect of the seeds, unlike with most vanilla extracts.



Sorting the green bean harvest ready for blanching on Ndali Estate, photographed by Jeroen Van Loon © 2013

Flavour

- * It is more concentrated than average gourmet beans because we have to dry the beans down to a much lower moisture content to make the powder, which proportionately increases the vanillin (vanilla flavour).
- * Don't be misled by the aroma when you smell the neat powder. Because it is a dry product, it is not as 'alive' as the moister beans - the notes are more subdued: earthy, peppery - but burst out when added to food: honey, butterscotch, musk and smokey dates.
- * Vanilla powder holds its flavour profile better at higher temperatures than a vanilla extract; but all real vanilla products shine better at lower cooking temperatures.



Ndali Vanilla powder is an ingenious new way to extract all the flavour quickly and easily'

Mark Hix, chef and restaurateur



Chocolate vanilla-cream berry cake

A photograph showing two women in a vanilla processing facility. They are wearing light-colored shirts and orange head coverings. They are standing over a large pile of dark, dried vanilla pods. The woman on the left is holding a bundle of pods, and the woman on the right is also holding a bundle. The background is slightly blurred, showing more of the facility and some greenery.

*'Loved Ndali Vanilla Powder -
made panna cotta using it as well
as custard and found it easy to use,
very strong in flavour and less fatty
than using a whole pod'*

Ravinder Bhogal, food writer, journalist & television personality



In a muddle?

- * Don't get confused with powders that are made from 'exhausted' vanilla beans & seeds (ie vanilla beans which have had most of the flavour already extracted from them to make vanilla extract), or brownish-white vanilla powders which are strong vanilla extractives ribbon sprayed onto carriers such as maltodextrine from potatoes.
- * Ndali vanilla powder is dark because it is 100% vanilla bean, and strong because the beans are our best grade.



Vanilla rose cardamom truffles



'I really liked the powdered vanilla... it does taste different to me - warmer, spicier, somehow. Delicious.'

Xanthe Clay, food columnist for the Daily Telegraph Weekend

Availability

- * Vanilla powder of this quality has never been easily available at retail before, yet it has been preferred by chocolatiers and knowledgeable artisanal ice cream makers for many years.
- * We found out the hard way why it hasn't been easily available: quite simply it's a very expensive product to make from good quality beans in artisanal batches. To make it affordable, but still benefit our Fairtrade farmers, we've kept our sales margin to a minimum and make no profit on the milling of the beans...
- * ... so it retails very cheaply in relative terms: six milled beans in one pot is £5.79; that's equivalent to 96p/gourmet vanilla bean...
- * ... yet you need less of it than you do a vanilla bean in a recipe, so you can make an added saving.
- * Available at Waitrose, Booths, Lakeland and on Amazon.

How to use it

- * One pot of Vanilla 6 Powder contains six teaspoons of powder
- * 1tsp = 1 extra strong vanilla pod
- * Use $\frac{1}{4}$ - 1tsp in any recipe requiring vanilla pods, extract or flavour

Tips

- * When using at low temperatures, or uncooked (for example its great in cake icings), beware of using too much – start with a few small pinches, you can always add more.
- * When baking cakes, use the same proportions as called for in the recipe for vanilla extract, or just a little less.
- * Where possible add towards the end of cooking, to retain the top notes
- * Its unbelievably handy to be able to pick up a pinch and chuck it in your cooking and not have to grapple with a whole bean; the tiniest pinch is even great in salad dressings and gravies to give depth and warmth. And a quarter teaspoon in creamy soups - like leek & potato, or pumpkin.



Ideas

- * Add to smoothies, custards, biscuit, cake & ice cream recipes
- * Put ¼tsp in pancake and drop scone mixes
- * Put a pinch in salt and sprinkle over fried mushrooms, sliced tomatoes, scallops, prawns, homemade crisps, caramels and chocolates; or salt the rim of a cocktail glass
- * Combine with butter for vanilla butter
- * Make the strongest vanilla sugar: add 1tsp powder to 4tbs sugar, or to 8tbs for a more delicate flavour; grind the sugar superfine and lightly coat buns and biscuits hot from the oven
- * Fold a couple of pinches into whipped or double cream, or crème fraiche, and eat with strawberries or puddings
- * Sprinkle in poached pears, stewed fruit, jams, fruit crumbles, and fruit coulis; or combine in a crumble topping
- * Add to homemade yoghurt, or plain yoghurt
- * Add 1/2 tsp to white wine & cream sauces and serve with pasta, fish or chicken.

'At last! A pinch of my favourite vanilla at my fingertips... the sweet, subtly sexy luxury of Ndali Vanilla gives my sauces, desserts, salt and sugar the evanescent aromatic lift that only the world's best vanilla provides.'

Kevin Gould, award winning food writer

