



SPECIALITY

F A R M F O O D S

MEXICAN VANILLA EXTRACT

Pure sweet aroma and taste- sensuous flavour of femininity...



Pure vanilla, not vanillin - the imitation used so extensively today because of the cost- is an unsurpassed seductress. It is **warm and comforting** whilst **exciting** every sinew in the body.

Add this vanilla to taste to nearly any dessert you make; cakes, biscuits and iced cream. Use it in porridge, natural yogurt, coffee, hot chocolate, milkshakes and smoothies. Ladies why not use a few drops in the shower on your hair, the Mexican farmers' wives wear pods in theirs and they look great.

This Mexican vanilla extract is made in the state of Veracruz where the air is thick with the salt of the Gulf of Mexico. **The vanilla orchid has been cultivated there for more than 2000 years.** We believe 1500 years longer than anywhere else in the world. So the Mexicans know a thing or two about vanilla. **The pods used for this extract are dried and cured for 6 months before spending 4 weeks slowly releasing their romantic aroma and exquisite flavour into this infusion.**



www.specialityfoods.org.uk

TEL: 08458120128

EMAIL: info@specialityfarmfoods.com

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