



NIELSEN·MASSEY®

FINE VANILLAS & FLAVORS

RECIPE

NIELSEN-MASSEY VANILLA ICE CREAM

DIRECTIONS:

Mix all ingredients until sugar dissolves. Cover and chill until ready to use. Follow the manufacturer's directions on your ice cream maker to churn and freeze ice cream.

INGREDIENTS:

- 16 fl. ounces whipping cream
- 16 fl. ounces half and half
- 1 cup sugar
- 1 tablespoon:
Nielsen-Massey Madagascar Bourbon Pure Vanilla Extract or
Nielsen-Massey Mexican Pure Vanilla Extract or
Nielsen-Massey Tahitian Pure Vanilla Extract*
- ½ teaspoon salt

*Don't know which vanilla to choose? See reverse for more information.

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AVOID BRAIN FREEZE

NIELSEN-MASSEY CAN HELP YOU CHOOSE THE RIGHT VANILLA



Madagascar Bourbon Pure Vanilla Extract

has a full, sweet, creamy and mellow flavor profile with velvety after-tones. This all-purpose vanilla works well in any flavor of ice cream.



Mexican Pure Vanilla Extract

has a warm, deep, creamy, spicy-sweet character. It pairs especially well with ice cream flavors like dark chocolate, citrus fruit and cinnamon.



Tahitian Pure Vanilla Extract

has a delicate, aromatic, floral, fruity and cherry-like flavor. It pairs especially well with fruit ice creams, sorbets and gelatos.

Since 1907, Nielsen-Massey Vanillas has been crafting the highest quality pure vanilla extracts and pure flavors. Through our proprietary cold-extraction process, we take the world's finest sustainably sourced vanilla beans and slowly transform them into superior products.

Ask us for details about how to use each extract in your culinary creations. We offer a variety of blends and are experts in finding the right flavor profile to meet your needs.

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