

VANILLA

COCKTAIL & BEVERAGE
RECIPES



NIELSEN · MASSEY

FINE VANILLAS & FLAVORS

ABOUT US

Our third-generation family business takes great pride in having crafted premium vanilla products for more than 110 years. The only known edible fruit from an orchid, vanilla beans have more than 300 flavor compounds. By using our proprietary cold-extraction process (instead of heat or pressure), we ensure even the subtlest flavors are preserved in the extract.

Like chocolate or coffee, vanilla beans from different regions have different flavor profiles. So, we offer origin-specific vanillas from Madagascar (sweet and creamy), Mexico (sweet with a hint of spice) and Tahiti (fruity with floral notes). To further ensure quality, we hand-inspect every bean.

Looking for simple, delicious ways to enjoy vanilla in a cocktail or non-alcoholic beverage? We've collected some of our favorite recipes in this booklet. Best wishes & flavorful mixing!

-The Nielsens





VANILLA EQUIVALENCIES

Nielsen-Massey Vanilla products can be used interchangeably depending on your preference, the availability of the product or the recipe.

Just remember:

1 Tbs. Vanilla Extract = 1 Tbs. Vanilla Bean Paste = 1 Tbs. Vanilla Powder = 1 Vanilla Bean

STORAGE & USAGE TIPS

All our Vanilla Extracts, Pastes, Powders, Sugars and Beans should be stored in an airtight container at room temperature. Avoid subjecting them to freezing temperatures and direct sunlight.

In addition to being a delicious flavor in its own right, vanilla is also a very effective flavor enhancer. Used in small amounts, vanilla will intensify chocolate, coffee, nut and fruit flavors. Vanilla can also be used in savory dishes, such as glazes, marinades, rubs, tomato sauces and salad dressings.

Vanilla is sensitive to heat. So, for the best results, add it toward the end of the cooking process or cream with butter for baking.

For more flavorful recipes, visit:
www.nielsenmassey.com/recipes



RECIPE
VANILLA SIMPLE
SYRUP

Yields 1½ Cups

INGREDIENTS:

- 1 cup of sugar
- 1 cup of water
- 1 tablespoon Nielsen-Massey
Madagascar Bourbon Pure Vanilla Extract

DIRECTIONS:

Combine sugar and water in a sauce pan. Bring to a full boil for three minutes. Remove from heat. Let stand for 10 minutes. Add vanilla extract. Keeps for two weeks if refrigerated.

**VANILLA SIMPLE SYRUP CAN ENHANCE
A VARIETY OF DISHES, INCLUDING:**

- **Cream Soda:** Mix two tablespoons of Vanilla Simple Syrup for every cup of seltzer water and pour over ice.
- **Cakes:** Brush cakes with Vanilla Simple Syrup before frosting for extra moistness and flavor.
- **Iced Tea or Coffee:** Using Vanilla Simple Syrup in iced tea or coffee gives you sweetness and flavor without having to wait for the sugar to dissolve.
- **Lemonade:** Vanilla Simple Syrup adds smoothness and sweetness to homemade lemonade.
- **Strawberry Sauce:** Purée strawberries and stir in Vanilla Simple Syrup for a quick dessert sauce.
- **Oatmeal:** Add a touch of delicious sweetness to your oatmeal with a splash of Vanilla Simple Syrup.
- **Smoothies:** Add Vanilla Simple Syrup to your next smoothie to help blend the flavors with a touch of sweetness.





RECIPE

MADAGASCAR MULE



5 Min
Prep



1
Serving

INGREDIENTS:

- 1 ounce whiskey
- 1 tablespoon fresh lime juice
- ½ cup ginger beer
- 1 to 2 dashes bitters
- ¼ to ½ teaspoon Nielsen-Massey
Organic Fairtrade Madagascar Bourbon
Pure Vanilla Extract

DIRECTIONS:

Mix all ingredients in a copper or glass cup with ice. Serve with a lime wedge garnish, if desired. We recommend using a nickel- or stainless steel-lined copper mug.



RECIPE

BRUT-ALLY SMOOTH CHAMPAGNE COCKTAIL



5 Min
Prep



1
Serving

INGREDIENTS:

- 1 demerara sugar cube
- ½ teaspoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Extract
- 5 ounces Brut Champagne

DIRECTIONS:

Place sugar cube in a champagne flute. Pour vanilla over sugar cube and gently press with a spoon to break up slightly. Top with champagne.



RECIPE

FROZEN CAPPUCCINO



10 Min
Prep



1
Serving

INGREDIENTS:

- ¼ cup chilled strong coffee or espresso
- 1 cup vanilla ice cream
- ½ teaspoon Nielsen-Massey Tahitian Pure Vanilla Extract
- 1 ounce coffee liqueur
- ¼ teaspoon cinnamon plus extra for garnish

DIRECTIONS:

Place all ingredients into the carafe of a blender. Blend on high speed until well-mixed. Pour into a glass coffee mug and sprinkle with additional cinnamon. Serve immediately.



RECIPE
**VANILLA
PALOMA**



5 Min
Prep



1
Serving

INGREDIENTS:

- ½ cup fresh squeezed pink grapefruit juice
- ½ teaspoon Nielsen-Massey Mexican Pure Vanilla Extract
- 1 tablespoon fresh lime juice
- 1 teaspoon sugar
- 1 ounce tequila
- ¼ cup club soda

DIRECTIONS:

Stir grapefruit juice, vanilla extract, lime juice, sugar and tequila in an old-fashioned glass. Top with ice and club soda.



RECIPE

VERY VANILLA EGGNOG



INGREDIENTS - SMALL BATCH:

- 4 cups whole milk
- ¾ cup sugar, divided
- 6 large eggs
- ½ teaspoon ground nutmeg
- ¼ teaspoon salt
- 1 tablespoon Nielsen-Massey Tahitian Pure Vanilla Extract, divided
- ½ to ¾ cup dark rum
- 1 cup heavy cream

INGREDIENTS - LARGE BATCH:

- 2 quarts whole milk
- 1½ cups sugar, divided
- 12 large eggs
- 1 teaspoon ground nutmeg
- ½ teaspoon salt
- 2 tablespoons Nielsen-Massey Tahitian Pure Vanilla Extract, divided
- 1 to 1½ cups dark rum
- 2 cups heavy cream

DIRECTIONS:

Stir milk and quarter cup sugar in a large saucepan until well blended (use half cup of sugar if making the large batch). Heat over medium heat until the milk just begins to boil.

Meanwhile, whisk eggs, remaining sugar, nutmeg and salt together in a heatproof bowl. When milk is ready, beat it into the egg mixture about a quarter cup at a time until half of the milk has been incorporated. Transfer egg mixture into the saucepan and stir constantly with a wooden spoon until the mixture has thickened to a custard sauce consistency and registers at least 165°F on a thermometer.

Into a clean bowl, pour custard through a fine mesh strainer. Place bowl into an ice water bath for 20 minutes to stop the cooking process. Transfer the bowl to the refrigerator and let cool completely.

Immediately before serving, stir in two teaspoons of vanilla extract and rum (if making large batch, use four teaspoons of vanilla extract). In a separate bowl, using an electric mixer or whisk, add cream and remaining vanilla extract and whip until the mixture holds its shape, but not stiff. Use a whisk to fold the cream into the chilled custard.



NIELSEN-MASSEY



TAHITIAN
PURE VANILLA EXTRACT

NET CONTENTS 2 FL OZ (59 ml)

RECIPE

ACAI BERRY SMOOTHIE



5 Min
Prep



2
Servings

DIRECTIONS:

Mix all ingredients except for ice cubes in a blender carafe. Blend until thoroughly combined. Add ice. Puree until smooth. Serve immediately.

INGREDIENTS:

- 1/3 cup acai berry puree
- 1/2 cup fresh or frozen mixed berries such as blueberries, strawberries, blackberries and raspberries
- 1 container plain Greek yogurt, 7 fl. oz.
- 1 ripe medium banana
- 1 to 2 tablespoons honey
- 1/2 teaspoon Nielsen-Massey Madagascar Bourbon Pure Vanilla Extract
- 1 dash cinnamon
- 1 1/2 cups of ice cubes



RECIPE

TROPICAL VANILLA PIÑA COLADA



INGREDIENTS:

- $\frac{3}{4}$ cup chopped fresh pineapple
- $\frac{1}{4}$ cup cream of coconut
- 3 ice cubes
- 1 ounce dark rum
- 1 teaspoon Nielsen-Massey Tahitian Pure Vanilla Paste or $\frac{1}{2}$ teaspoon Nielsen-Massey Tahitian Pure Vanilla Extract

DIRECTIONS:

Place all ingredients into the carafe of a blender and blend on high until smooth. Serve immediately.





FINE VANILLAS & FLAVORS

Our third-generation family business has been crafting premium vanilla and flavors for more than 110 years.

ALL OUR PRODUCTS ARE:

- Certified Kosher
 - Certified Gluten-Free
 - All-Natural
 - Allergen-Free
 - GMO-Free
-

We also offer Certified Organic and Fairtrade products.

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