

# Single Origin Vanilla Extract Taste Testing

Can you taste the difference?



Did you know the vanilla beans used for vanilla extract come from different regions that will cause a different flavor profile? A lot of what causes this is the climate and soil where vanilla plants grow! Here's a fun taste testing experiment to do with fellow bakers, food enthusiasts, and in classroom settings. This hands-on activity helps develop a deeper appreciation for vanilla's nuances (plus you'll figure out your favorite vanilla extract).



## Madagascar Bourbon

**Flavor Profile:** full, rich, creamy

**Great in:** Cocktails, sugar cookies, buttercream frosting



## Papua New Guinea

**Flavor Profile:** floral, sweet, anisic

**Great in:** Fruit tarts, pavlova, cherry pie



## Uganda

**Flavor Profile:** balsamic, sweet, subtle

**Great in:** Shortbread cookies, salad dressing, vanilla cake



## Tanzania

**Flavor Profile:** brown sugar, caramellic, maple

**Great in:** Crème brûlée, hot cocoa, pound cake

## Rodelle Taste Testing Recipe: Vanilla Whipped Cream

### Ingredients:

- 2 cups (1 pint) Heavy Whipping Cream
- 6 tbs Sugar
- 1 1/2 tsp of each Rodelle Single Origin Vanilla Extract

### Directions:

1. Place mixing bowl and wire whisk attachment in the freezer to chill for 30 minutes.
2. Pour heavy whipping cream into a chilled bowl and add powdered sugar.
3. Whip on low for 1 minute, and then turn mixer speed up to high.
4. Mix until whip cream is stiff, about 2-3 minutes.
5. Grab five bowls. In all the bowls add 2/3 cup of whipped cream. Set one bowl aside as this will be your control and have no vanilla extract in it. In the other four bowls - each will contain a different single origin vanilla extract. Ensure to keep track.
6. Add a different vanilla extract to each bowl and with a spatula, gently fold in the extract until fully combined. Ensure to clean the spatula each time afterwards so flavors don't mix together.

## Taste Test:

- Take a small scoop of whipped cream to taste - ensure to write down your feedback. Questions are on page 2 along with a flavor profile wheel on page 3 to help with describing the vanilla flavors you're picking up.
- Ensure to rinse your mouth with water or a natural cracker every time before trying another sample so flavors don't blend together.

## For Blind Taste Testing:

- On a small sticky note, write down the single origin vanilla extract and place underneath the correlating bowl with whipped cream.
- Have all taste-testers try the whipped creams without revealing the origins (follow info above for taste testing). Have them write their feedback on the second page.
- After discussing - reveal which single origin goes to which whipped cream bowl! How accurate was everyone?

**Note:** the BEST time to taste test is **before** you eat any meals and anything that is super flavorful like garlic, salted nuts, chocolate, etc. Your taste buds will be more active and will pick up on more flavor notes. If you eat anything, wait about **four hours** before trying this test for the best sensory experience.

# Single Origin Vanilla Extract Taste Testing

Can you taste the difference?

## Whipped Cream A

Which vanilla extract do you think this is?

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Which vanilla extract was this?

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## Whipped Cream B

Which vanilla extract do you think this is?

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Which vanilla extract was this?

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## Whipped Cream C

Which vanilla extract do you think this is?

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Which vanilla extract was this?

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## Whipped Cream D

Which vanilla extract do you think this is?

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Which vanilla extract was this?

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Taste Testing Notes

## Discussion Questions:

- Which sample tastes the most balanced - floral, sweet, or spicy?
- Which do you prefer and why?
- What sort of dessert application can you see this in? Any savory applications?
- If this vanilla had a personality, how would you describe it?
- Which would you use for ice cream, and which for cookies?
- Can you identify any differences in acidity or bitterness among the vanilla extracts?
- Which vanilla has the boldest first impression?
- Which sample had the longest-lasting flavor on your palate?
- Which sample has the highest perceived sweetness, and why do you think that is?
- Do any of the vanilla extracts remind you of anything? A memory? A certain baked good? A place?

## Vanilla FAQ



Learn more here!



Rodelle has a great single origin gift assortment with FOUR vanilla extracts from different regions – Madagascar Bourbon, Papua New Guinea, Uganda, Tanzania. It's great for this test! You can find it online with the QR code and [here](#).



## Sensory Wheel Evaluations

### Standard Wheel



### Some additional tips for taste testing!

1. Smell the extract first – what are you picking up on?
2. Taste mindfully – let flavors develop in your mouth by taking a few moments. Let the sample coat your mouth too!
3. Really rinse your mouth with water after each test!
4. After you've taste tested all samples, start going between all the tests again for comparing! It will help narrow down on subtle differences.

For questions and more info on vanilla: [www.rodellekitchen.com](http://www.rodellekitchen.com)