

OVERALL time: 10 mins

Vanilla Extract

Ever wondered how to do it yourself? It's so easy with this Cape Herb and Spice How To recipe!

Metric

Number of servings : 4

ingredients

For the extract

- 5 pods Cape Herb & Spice Vanilla Pods
- 250 ml vodka or rum

Equipment

- glass bottle with lid

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 0 mins

Slice the vanilla pods lengthwise.

Scrape out the seeds with the back of a knife.

Place the seeds and the sliced vanilla pods into a clean, dry glass bottle.

Pour the vodka or rum over the vanilla pods, making sure they are completely covered by the liquid.

Close the lid tightly and give the jar a good shake to mix everything together.

Store the jar in a cool, dark place and shake it every few days.

Let the mixture steep for at least 2-3 months to allow the flavour to develop fully.

The longer you let it steep, the stronger the vanilla flavour will be.

Once the vanilla extract has reached the desired strength, use it in your favourite recipes.

You can also keep adding vanilla pods that you have used in other recipes to your extract.

Just keep topping up with a little alcohol and give it a good shake after each addition.

<https://www.capeherb.co.za>

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