

Creaming and Seeding Honey

Almost all British honeys will eventually set. Quite often a granulated honey is too hard, grainy on the tongue and doesn't look good. By controlling the granulation, a creamed honey can be produced which is not only soft and attractive but also has a long shelf life.

How to Cream your Honey

1. Liquify most of your honey by heating. Do not overheat – 49°C is the maximum temperature even for hard oilseed rape honey.
2. Pour the liquid honey into a tank and let it cool slightly.
3. Add some soft granulated honey, the amount is not critical – anything from 5-50% will do.
4. Using our honey creamer or one of the electric mixing devices, stir well to disperse the crystals evenly, then leave for a few hours.
5. Repeat this process several times over the next 24-48 hours.
6. When it appears opaque and thick, bottle immediately.
7. The honey will soft set quickly at 15°C away from direct sunlight giving a premium product with a long shelf life.

Experiment with your honeys to find the best combinations of flavour and colour.