CREAMING & SEEDING HONEY

Almost all British honeys will eventually set. Often, granulated honey becomes too hard, feels grainy on the tongue, and doesn't look good. By controlling the granulation, a creamed honey (or soft set honey as we are meant be saying now..) can be produced which is easy to spread and has a smooth texture.

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.

E.H. THORNE (Beehives) Ltd.
Beehive Business Park, Rand, Nr. Wragby, Lincolnshire, LN8 5NJ
www.thorne.co.uk 01673 858555 sales@thorne.co.uk

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