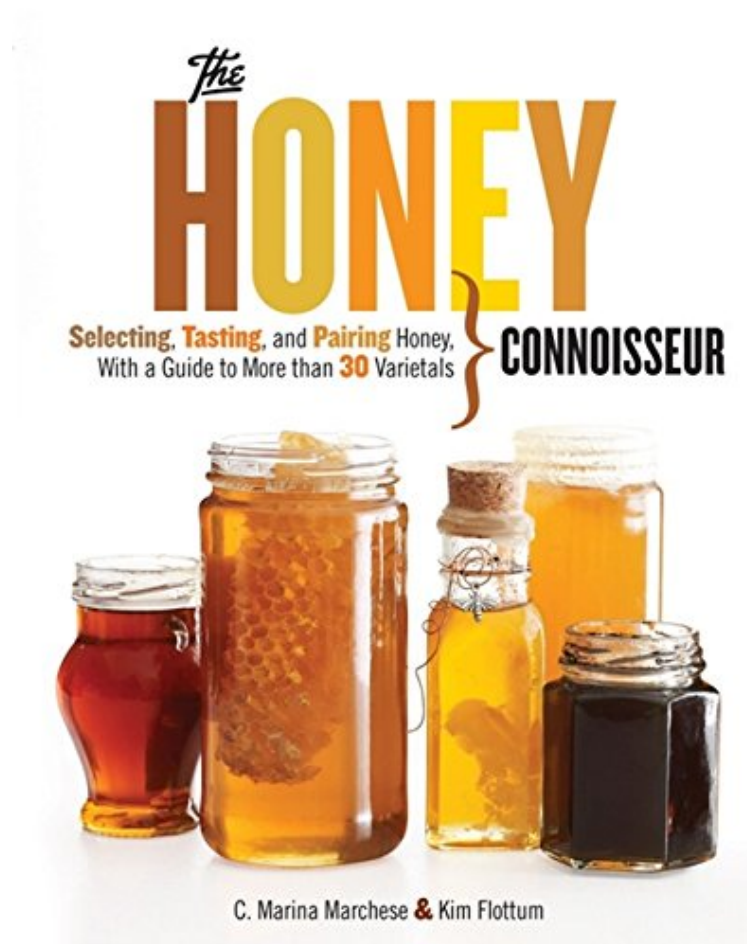


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Honey Connoisseur: Selecting, Tasting, and Pairing Honey, With a Guide to More Than 30 Varietals

C. Marina Marchese, Kim Flottum
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C. Marina Marchese, Kim Flottum : Honey Connoisseur: Selecting, Tasting, and Pairing Honey, With a Guide to More Than 30 Varietals before purchasing it in order to gage whether or not it would be worth my time, and all praised Honey Connoisseur: Selecting, Tasting, and Pairing Honey, With a Guide to More Than 30 Varietals:

0 of 0 people found the following review helpful. Important reference book for mead lovers and mead makersBy Chrissie Manion Zaerpoor, author of The Art of Mead Tasting and Food Pairing30 varietals of honey with flavor profiles - important reference for meadmakers and mead drinkers alike. Some overlap with Marie Simmons' book but for the true mead geek it's well worth it to have both because there's lots of independent information in each of the two books. Marchese treats each different honey varietal as a different ingredient. Whether you're deciding as a meadmaker which honey to buy or how to design your recipe for mead, melomel, or metheglin, or whether you've

bought a bottle of mead and are trying to decide what to pair it with at home, you'll find this useful. For specific mead pairing advice, try kookoolanblog.com 5 of 5 people found the following review helpful. Great book on honey By H. B. P. This is the authoritative book on honey. It is not a how-to book for beekeeping and honey as a by-product. This is truly about the honey itself. So if you want to learn about exotic varieties of honey and the effect of terroir on creating those tastes this is a must have book for you! 0 of 0 people found the following review helpful. Beautiful photos and tips By Jeny Kc Purchased as a gift that I almost had to keep! Provides tips for what to plant for bees and how those flowering plants will affect the taste of honey.

From honey experts C. Marina Marchese, founder of Red Bee Honey and Kim Flottum, editor of Bee Culture Magazine comes this comprehensive introduction to the origin, flavor, and culinary uses of more than 30 varieties of honey, from ubiquitous clover to tangy star thistle to rich, smoky buckwheat. Like wine, cheese, coffee, and chocolate, honey has emerged as an artisanal obsession. Its popularity at farmers' markets and specialty food stores has soared as retailers are capitalizing on the trend. The Honey Connoisseur teaches consumers everything they need to know about how to taste, select, and use a diverse selection of honey. After a brief explanation of how bees produce honey, the authors introduce the concept of terroir, the notion that soil, weather, and other natural phenomena can affect the taste of honey. As with wines, knowing the terroir of a honey varietal helps to inform an understanding of its flavor. The book goes on to give a thorough course in the origins of more than 30 different honeys as well as step-by-step instructions, how to taste honey, describe its flavor and determine what other flavors pair best with a particular honey. Also included are simple recipes such as dressings, marinades, quick-and-easy desserts, and beverages. Beautifully illustrated and designed, The Honey Connoisseur is the perfect book for foodies, beekeepers and locavores alike.

From honey experts C. Marina Marchese, founder of Red Bee Honey and Kim Flottum, editor of Bee Culture Magazine comes this comprehensive introduction to the origin, flavor, and culinary uses of more than 30 varieties of honey, from ubiquitous clover to tangy star thistle to rich, smoky buckwheat. About the Author C. Marina Marchese is the founder and owner of Red Bee Honey and The American Honey Tasting Society, to protect the quality and character of this noble food and educate through her signature Honey Tasting Laboratory Workshops (redbee.com). She has completed the sensory analysis of honey tasting course in Guspini, Sardegna and trained as a honey judge at the University of Georgia. Red Bee Honey was honored with a Snail of Approval from Slow Food. Marina is the past president of the Back Yard Beekeepers Association of Connecticut. A graduate of the School of Visual Arts in New York City, she is also an award-winning illustrator and designer. When not tending her Italian honeybees, Marina eats, dreams, talks and writes about the culinary delights of artisanal honey.