

SPREAD THE LOVE

WE THINK YOU'LL LOVE OUR SPREADS AND
HONEYS AS MUCH AS WE DO!

They were made with lots of love for your enjoyment. Here are some tips for enjoying them at their best! Keep your honey at room temperature. We use delicious local honey and fresh herbs and spices, and never any preservatives! If your honey crystallizes, heat the jar in a gentle warm water bath until liquid.

Σ SERVING SUGGESTIONS Σ

1

The bold Calabrian Chile honey has a subtle heat that is perfect paired with a creamy burrata, fresh mozzarella, or ricotta. Try drizzled over a pizza or as an accompaniment to any cheese and charcuterie board.

2

Serve your Lavender honey over a triple creme Brie or fresh chevre. We love it in Earl Gray tea and especially over ice cream!

3

The delicate flavors of Spiced Chai are perfectly matched for an aged Gouda, delicious in a cup of your favorite tea, or drizzled over slices of apple or Asian pear.

4

Rosemary Fig honey is a versatile honey for almost any cheese. Try a sandwich of Brie, ham, apple slices and a drizzle of rosemary fig honey- amazing! Also great as a glaze for salmon or chicken.

5

Try serving Lemon Walnut honey over blue cheese or Camembert. Also wonderful stirred into Greek yogurt or over oatmeal or warmed and served over vanilla ice cream.

6

Our tangy Hibiscus Ginger honey is wonderful in tea or cocktails. We love it in green tea or a fruity Matcha smoothie.

Try blending with olive oil, lemon juice, and basil for a delicious salad dressing.

7

The sweet taste of figs paired with the nutty crunch of toasted hazelnuts and walnuts makes our Florentine Honey Spread the perfect pairing for baked Brie or serving alongside your favorite cheeses. Try warming your Florentine Honey and drizzling over ice cream, yogurt, pound cake or spreading on toast.