

TANGERINE HONEY



coltivatori di biodiversità

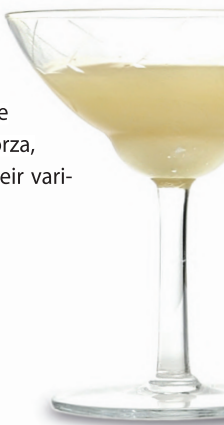
TANGERINE HONEY



FEATURES

- ◆ **Texture:** crystallized honey
 - ◆ **Color:** very clear, light colored, varying from white to straw yellow through to light beige
 - ◆ **Aroma:** floral, fruity with a fresh scent of orange blossom and a mild but persistent aroma of citrus peel
 - ◆ **Flavor:** fruity and pleasantly acid, similar to orange flowers
 - ◆ **Production area and period**
- It is harvested in Southern Italy and the islands, in Spring time
- ◆ **Tips for use**

Ideal for pastry making, sweetening and aromatizing yogurt, cream based desserts and whipped cream. Other combinations are also recommended, such as frittatas, spring vegetable salads, raw or cooked fish, spun cheeses (scamorza, provola, caciocavallo, including mozzarella) at their various stages of maturation.



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