

How to Make Creamed Honey.

Once made, you will much prefer it than 'normal' honey and will probably even think it's worth the extra price. A 340g jar in Waitrose costs £3.99, so making your own will achieve considerable savings.



Creamed honey is thicker and "creamier" than standard honey. It tastes better, feels like velvet on your tongue. It won't drip off your toast or out of your sandwich and makes a very good glaze on hams etc....

- You will need 1 starter jar of creamed honey to every 10 jars of this season's honey; a large saucepan; a rubber spatula or an M&S Turbo Stick Blender [£25.00] see below:



- If your honey has started to crystallise or you have OSR honey which has set solid in the jar then you will need to heat it to 60deg C on an AGA or in an Electric Oven to bring it back to its clear liquid state.
- Pour into a large saucepan and let cool to 32 deg C, just below body heat.
- Spoon in the creamed honey and mix, continuing until all the streakiness becomes a uniform golden colour [with a spatula it takes 20 mins+ or with the stick blender 3 mins].
- Beware not to burn out the small motor on this blender. If there is high resistance when blending, resort to using a variable speed electric drill with a food mixer blade attached.
- Make sure not to produce air bubbles when mixing.
- Cover and stand for 12 hours.
- Remove any surface air bubbles with the spatula.
- Pour back into the jars and store below 10 deg C, possibly in a fridge, for at least 10 days to mature, before consuming or selling.
- Remember to keep back several jars to make your starter for next season.

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