

Combs of Honey: Will this be the newest trend?

Can You Eat It and How Can I Serve It?

The comb is totally safe to eat. People have been keeping bees — and eating the honeycomb for thousands of years. The honeycomb comes into play when the bee gets back to the hive. The comb itself — a network of hexagonal cylinders — is made from waxy secretions of worker bees. As these cylinders are filled with honey, they are capped with yet another layer of wax. Honeycomb is worth seeking out. It looks so cool and tastes great. It is hard to believe that a bee has to fly about three times around the Earth to make one pound of honey. The wax gives the honey a pleasant body. Honeycomb can be stored at room temperature for long periods. If you have a choice at the market, opt for darker-colored honeycomb and liquid honeys, which tend to have deeper flavors.

Here's some tips on how to use comb honey:

Stir chopped honeycomb into plain Greek-style yogurt, or try it stirred into softened vanilla ice cream. Just don't refreeze the ice cream because the honeycomb will get brittle. Just treat it like soft-serve.

Place a chunk of honeycomb over a bowl of warm oatmeal, pancakes, waffles, or puddings.

Slather a baguette with Brie; then top it with chunks of honeycomb. It's a simple and divine sandwich.

Add a few small chunks of honeycomb to a grilled ham and cheese.

Make a salad of arugula, grilled chicken, and slivered almonds. Top with crumbled soft goat cheese and small chunks of honeycomb.

Make a hot spicy chili, then serve each bowl with a chunk of honeycomb and a dollop of sour cream in the center.

Top thick slices of angel food cake with whipped cream, then top that with a chunk of honeycomb.

For More Information See: <https://www.foodnetwork.com/fn-dish/recipes/2011/08/how-to-use-honeycomb>

Facts to Know about Comb Honey:

Each batch of honey retains the floral essences of the plants from which it was made, but the flavor of wax comb also differs according to what the bees ate and adds a richness to the flavor that extracted honey doesn't have.

Toast a piece of your favorite bread or an English muffin. While it is still very hot, spread it lightly with butter. With a knife, cut a chunk of comb honey and spread it over the toast. You may have to mash it a bit, but the heat will soften the comb so it flattens into the toast along with the honey. It doesn't melt, but becomes soft and aromatic. It is also good on hot biscuits, French toast, or pancakes.

The upscale restaurants often serve comb honey in the center of a plate surrounded by a selection of cheeses and multi-grain crackers. The idea here is to cover the cracker with a piece of cheese and top it off with a small chunk of comb.

For More Information See:

<https://honeybeesuite.com/how-to-eat-comb-honey/>