



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

By C. Marina Marchese, Kim Flottum

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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 varietals 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.

"Marina Marchese and Kim Flottum's knowledge of this fascinating and increasingly popular subject is unparalleled. Together, they have composed the preeminent book about honey and its regional culinary food pairings."

~ Nicholas Coleman, Chief Olive Oil Specialist, Eataly, NYC ~

"Eureka! This is the book I've been looking for. As a restaurateur who has traveled high and low in search of the world's finest wines, I have always respected the role terroir plays in creating and nurturing a region's culinary personality. Ever since I took up beekeeping, I've been on the hunt for the definitive guide to the essence of honey: how to taste it, which local factors influence its flavor, and most importantly for me, how to pair it with other

ingredients like an expert."

~ Julian Niccolini, Owner of The Four Seasons Restaurant, New York City ~

"Of all the near-perfect foods we generally take for granted, honey suffers more than most (except for cheese). The Honey Connoisseur lays it all out on the table; Marina Marchese and Kim Flottum tell the whole story including its dark side in an eloquent style. The reader will never look at the honey jar quite the same way."

~ Max McCalman, Maître Fromager, Artisanal Premium Cheese Center, NYC ~

"With the authors' depth of knowledge, I cannot think of a better resource on honey. This book makes me want to bake with all the varieties. Finally, a honey bible! The Honey Connoisseur is truly a great book.

~ John Barricelli, author of The Seasonal Baker and The Sono Baking Company Cookbook ~

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Editorial Review

Review

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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.

Users Review

From reader reviews:

Kerri Goodman:

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