



## Trentino Honey

A product with a dual nature, animal and vegetal, which constitutes one of the main natural foods whose peculiar characteristics are linked to the type of flora collected by bees and therefore to the territory of origin. An authentic keeper of the scents and flowers of the Dolomites, the honey from these mountains has unmistakable qualities, embodying the essence of plants from meadows, pastures, and forests. Due to its authenticity, its availability can vary depending on climatic and environmental conditions.

## Rhododendron Honey

### The Honey

A true rarity, rhododendron honey is delicate, light, and pale in color, strictly produced at high altitudes. Ethereal on the nose with hints of white flowers and snow, along with notes of alpine herbs; sometimes, the presence of thyme is recognized. Sweet, intense, round, with a finish of virgin wax. R. ponticum honey has been known since ancient times as "the honey of madness".

### Pairings

By territorial association and alpine tradition, it pairs well with rich cheeses from mountain dairies, in the dough of cheese *canederli*, or to soften the acidity of sauerkraut.

### In the Kitchen

For well-balanced gastronomic contrasts, such as sweet-bitter or sweet-salty. It is used to glaze or candy sour fruits. At the end of cooking, it is perfect to stir vegetable or cheese risottos along with butter. A must for marinating freshwater fish. Melted in water, then frozen and grated, it turns out to be a special granita.

## Dandelion Honey

### The Honey

On the nose, it is sharp with notes of sulfur, ammonia, vinegar, wet hay, aromatic root, and cheese rind. The taste is moderately sweet, with a vanilla flavor and a distinct hint of chamomile infusion. It is like Dr. Jekyll and Mr. Hyde, a dual personality in the extraordinary dichotomy between olfactory and taste sensations.

### Pairings

Excellent with bitter cooking greens such as endive and escarole, and for glazing pork meat, either baked or grilled.

### In the Kitchen

Emulsified with vinegar, extra virgin olive oil and black pepper, it is used to dress roasts and grilled meats. It adds a special hint in the egg pasta dough for *tagliatelle*. It is perfect for a raw dressing based on oil, lemon.



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