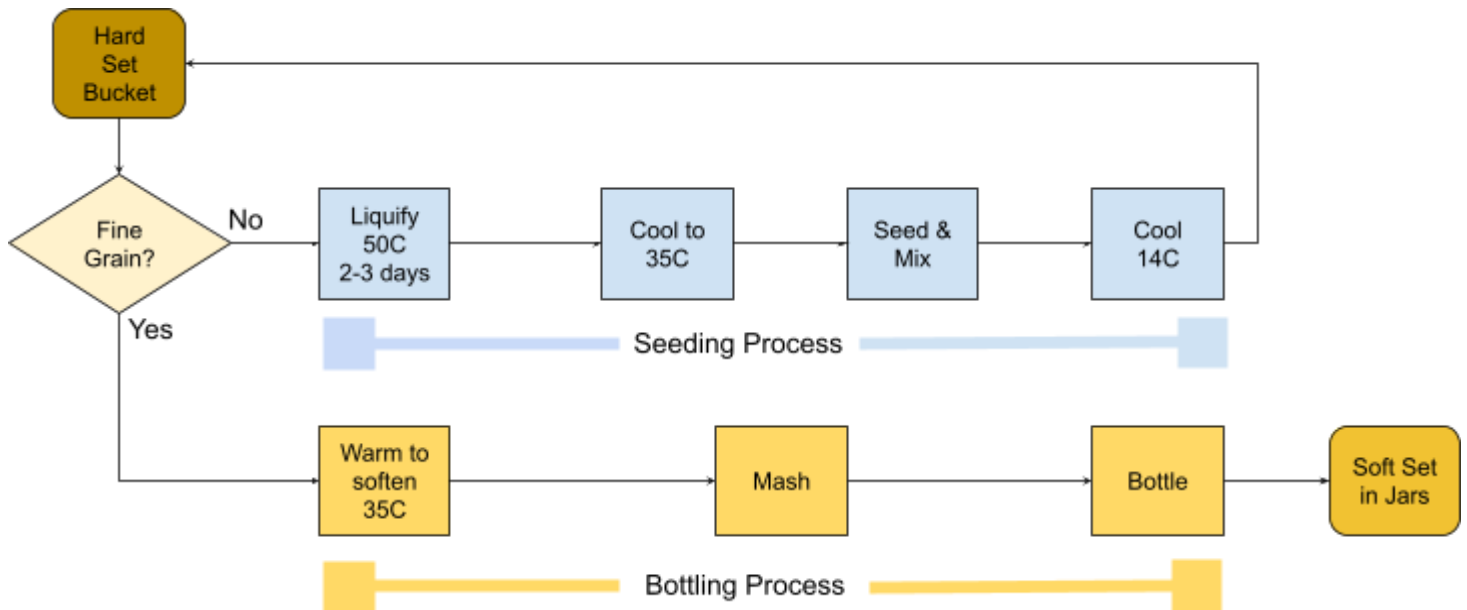


# Producing Soft Set Honey



1. Melt a full bucket of crystallised honey completely. For a 30lb bucket I find this takes about 24-36 hours at **50°C**. Stir it once or twice during this period if you get the chance.
2. Cool the filtered honey to **35°C** in the honey warming cabinet. At the same time, warm the seed stock to **35°C**. By keeping the temperature below about 40°C the all-important fine crystal structure of the seed stock will not be destroyed.
3. Add the filtered bulk honey to the seed stock. Mix gently but **very thoroughly**. The intention is to completely disperse the fine seed stock crystals throughout the mixed honey.
4. Cool the honey to less than **14°C**, mixing every 12 hours or so. The honey will get increasingly hard to mix and will – within a week or less (and possibly within a couple of days) – set. This is soft set honey.
5. Re-warm the bucket of honey to **35°C** and bottle it.

## The Seed Stock

10% by weight of a suitable seed stock to make soft set honey. Much less than 5% and it won't be enough to ensure even crystallisation, or will take a very long time to finally crystallise..

## Bottling

At **35°C** the prepared soft set honey will barely flow through the honey tap. However, with a little effort, and a long handled spoon to gently stir it, the thixotropic honey can usually be made to flow sufficiently to get it into jars. Again, to avoid frosting try not to mix air into the honey; hold the jar just under the honey tap with the bucket slightly inclined