www.monferratontour.it

APICOLTURA POGGIO

Category: Pastry, honey, chocolate, jam
business description:

Honey can be the basis for delicious pairings, together with dried fruit (of which it enhances the most delicate notes) and with the Piedmontese hazelnut Igp paste, to become a soft spreadable cream, called Mielinda. Their best honey products include the black locust (pseudo acacia) and the millefiori, but they are also specialised in other varieties such as chestnut, sunflower, cherry, lime and hill honeydew.
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Links