



Honey Tasting – A Taste of Swedish Honey

Five honeys, five stories – from flower to jar. In this tasting, participants discover how flavour, colour, and aroma vary between different Swedish honeys. We explore the role of bees in the ecosystem, the difference between single-origin (monofloral) and blended honeys, and how honey can be used in food and drinks.

A tasting designed to surprise – for those discovering honey as a flavour for the first time, as well as for those who already cherish the golden nectar.

What you will experience

- Five selected Swedish honeys
- Guided tasting with flavour notes and a simple sensory exercise
- Introduction to honey's origin, varieties, and culinary uses
- Opportunity to purchase honey afterwards

Available during daytime or evening.

Want to know more or make a booking?

Get in touch with Sanna at sanna.ohlander@me.com



Practical information

Duration: approx. 1.5 hours

Group size: maximum 20 people

Price: from SEK 5,500 (up to 10 people) + SEK 350 per additional person

Location: Food studio in Malmö or as agreed