

Black Locust Wild Flowers Honey

100-acre Farm

Black Locust Wild Flowers Honey made by Rocky's Bees in Winchester, VA from the beehives at the 100-acre Farm and Lodge.

Commonly sold in Europe as Acacia honey and in the United States as Locust or American Acacia, this honey is obtained from the False Acacia or Black Locust tree (*Robinia pseudoacacia*) and seldom from Acacia species at all. Also, it shouldn't be confused with the Honey Locust (*Gleditsia triacanthos*), which, in spite of its name, does not produce honey at all.

The honey is extremely light colored, lemonish white or yellow-green, and if relatively free of other floral sources, it can be very transparent, like liquid glass. The aroma is floral, fruity, delicate, very persistent. The flavor is very sweet, slightly acidic with hints of vanilla and no aftertaste. The flowery notes are noticed best in the finish.

It has a lower acid content. It's delicious combined with cheeses, especially pecorino and gorgonzola cheese. Because of its light taste, it is good for children and ideal on fresh cheeses (ricotta), yogurt, fruit and ice cream. The honey remains liquid and does not crystallize easily due to its high fructose content.

