

Processing Honeycomb, with Adrian Iodice from Beekeeping Naturally

The traditional honey processing method involves several steps to ensure a safe and efficient harvest. Once the honey has been harvested, the first task is to separate it from the honeycombs while maintaining the right balance of ripe and unripe honey.

To begin the process, gather the necessary tools: a kitchen sieve, a fork, and either a knife or a honey press. Take the honeycomb and place it in the sieve, ready for extraction. There are two different approaches you can take for separating the honey from the comb.

Firstly, using a kitchen sieve, carefully cut the honeycombs into small pieces. Arrange the pieces on the sieve and start crushing them using either a knife or a fork. As you crush the honeycombs, ensure that a jar or container is positioned below the sieve to collect the honey. It's important to note that this method can be quite time-consuming due to its slower pace.

Alternatively Ways

Alternatively, you can opt to use a honey press, which offers a more efficient extraction process. Start by cutting the honeycomb into smaller pieces and placing them into the honey press. Use a fork or a knife to crush the comb pieces while adding more comb until the press is full. Once the press is filled, insert the presser and apply pressure to the honeycombs, extracting the remaining honey within them. To ensure maximum honey extraction, allow the presser to remain in place overnight. This extended pressing time will ensure that all the honey is extracted, leaving only the wax behind.

By following these traditional honey processing methods, you can separate the honey from the honeycombs effectively, allowing for safe and productive honey harvesting.