

Honey Bee News Letter

～ Honey Pickles Plum Pickled in Honey Version ～

Thank you so much for your continuous support for Sugi Bee Garden.

This News Letter will be regularly sent out with product information and customer feedbacks of Sugi Bee Garden. We hope you find it useful.



This is a superior product made by harvesting plums that have grown completely at our own plum garden in Kumamoto Prefecture and pickling them bottle by bottle by hand in honey carefully selected by Sugi Bee Garden.



Pollination
honeybees

At Sugi Bee Garden's own plum garden (in Kikuka Town, Kumamoto Prefecture), around 600 plum trees, growing mainly Nanko and Oshuku plums, are spread across approximately 2.5 hectares of land.



About Plum Pickled in Honey



It is said that citric acid contained in plum has fatigue recovery effect.



This comes in two sizes: 280g and 850g in a bottle. Please select the size you want according to your intended purpose, such as daily use or gifts.



Apple cider vinegar is used for Honey Pickles series to retain the quality. Therefore, you can enjoy a refreshing taste without being too sweet.

Dilute 4 to 5 times with soda, water or hot water.





Easy recipe using Plum Pickled in Honey



杉養蜂園
SUGI BEE GARDEN

Refreshing! Plum Pickled in Honey Jelly !



Ingredients (for 2 servings)

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|----------------------------------|-----------|
| • Plum Pickled in Honey | 9 tbsp |
| • Fruit of Plum Pickled in Honey | 4~5 plums |
| • Water | 340ml |
| • Gelatin sheet | 8g |



How to make

1. Soak the gelatin in cold water for a while.
2. Add Plum Pickled in Honey (honey only) and water to a pot, and mix well over low heat. Turn off the heat before it boils, squeeze out the water from the gelatin from Step 1, and dissolve completely in the remaining heat.
3. Chill the bottom of the pot from step 2 with ice water to cool, pour into a jelly mold, add one plums in each molds, and chill in the fridge to harden.
4. To serve, pour hot water at about 40 °C into a bowl, soak the outside of the jelly mold for a few seconds, warm it up a little, flip it onto a plate, and gently shake it to remove it from the mold.

