



# HONEYCOMB FOR PAIRING



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SELECTA

# PAIRING

Discover new ways to enhance flavors and aromas, combining honeycomb with ingredients that complement each other perfectly to offer you a unique experience.

Enjoy your whim for any occasion you decide to make special!

A delicacy that will surprise you and leave your guests speechless!



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## SPECIAL LUNCH

TOAST WITH  
CHEESE, BREAD  
AND FRESH FRUIT  
OR DRIED FRUIT



Ingredients: bread (whole wheat, crackers...), turkey, fresh cheese spread, red fruits, nuts, figs, dates, raisins and honeycomb.

Preparation: spread fresh cheese toast with honeycomb.

You can accompany it with fresh or dried fruit and nuts.



SNACK  
SPANISH HAM  
& HONEYCOMB



5'

Ingredients: toast or crackers, cheese, Serrano or Iberian ham, currants, walnuts, and honeycomb.

Preparation: like cheese, honeycomb combines deliciously with cold meats such as Serrano or Iberian ham, turkey with bread, crackers or toast.



BAGEL  
WITH CHEESE  
& BREAD



5'

Ingredients: bagels, brie cheese, raspberries, crackers, honeycomb.

Preparation: choose a soft cheese of your choice (brie, camembert) and cut honeycomb to prepare your bagel.

Accompany it with fruit and cold meats to taste.



COMB WITH  
GRAPES AND  
BRIE CHEESE



5'

Ingredients: grapes (green or red), brie cheese, honeycomb, and nuts.

Preparation: accompany honeycomb with your favorite fruit or a snack (grapes, apple, pear).

You can add cheese and nuts to this snack; they will give it a special touch.



GOAT CHEESE AND  
HONEY BREAD



5'

Ingredients: Goat cheese,  
bread or toast, and  
honeycomb, apple and pear  
(optional).

Preparation: take the bread,  
and cover it with goat cheese,  
honeycomb, and pear or  
apple to taste.





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## APERITIVE

### SPECIAL TRAY



10'

Ingredients: brie, camembert, goat cheese, fresh cheese (spread or similar), cured cheese (sheep, mixed, parmesan, gouda...), cold meats (serrano or iberian ham, turkey, york ham...), fresh fruit (raspberry, currant, strawberry, apple, pear, grape, fig), dried fruit (walnuts, cashew nuts), dried fruit (raisins, raspberry).

Preparation: prepare a tray with the ingredients mentioned above to taste and according to the number of guests you have.





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LUNCH  
DINNER

HONEYCOMB  10'  
SALAD  
WITH POMEGRANATE

Ingredients: lettuce (mix, iceberg, spinach, arugula), fruit: (apple or pear + pomegranate seeds), honeycomb.

Preparation: choose the lettuce of your choice and accompany it with thin slices of pear, pomegranate and honeycomb.

Season to taste and add oil and vinegar to taste.





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LUNCH  
DINNER

## DUCK MAGRET WITH COMB



Preheat the oven to 230°C.

Preparation: make cross-shaped incisions in the skin of the duck breasts. Season with salt and rub it into the meat. Place the breasts, skin side down, in a thick-bottomed frying pan.

Sauce: add the spices (cinnamon, coriander, cumin), honeycomb (30g) and the vinegar (20 ml) in a bowl.

Add this mixture to the cooked meat and bake in the oven for 8 min. Turn the meat over and cook for 2 more min. so that they are slightly undercooked.

Let them rest for 5 minutes before slicing (to reabsorb the juices), out of the oven.

Serve with the sauce and accompany with baked potatoes and green beans.





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LUNCH  
DINNER



20'

## SALMON WITH COMB AND MUSTARD

Sauce: mix 2 tablespoons of mustard (in gravy) in a bowl with honeycomb (+/- 50g), vinegar, and oil (+/- 50 ml).

Preparation: add some of the sauce to the salmon on all sides. It is not necessary to marinate.

Heat the oil in a frying pan over medium heat. Add the salmon and cook for 3 to 4 minutes on each side until well browned.

Transfer to serving plates.  
Add the mustard seeds to the rest of the sauce.

Serve over the salmon and garnish with vegetables to taste.





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If you want, send us your  
recipes with honeycomb,  
and we will add them to  
our next Ebook!



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Eat like  
a queen