MEAD RECIPE · BOCHET CYSER

BURNT HONEY & APPLE MEAD

Honey boiled until it turns dark and smells of caramel and coffee, then fermented with pressed apple juice. An hour at the stove, then a few months of patience.

MAKES	AT THE STOVE	FIRST FERMENT	AGEING
About 4 litres	About 1 hour	2 weeks	Until clear

INGREDIENTS — 5 THINGS

Wildflower honey	1.3 kg
Pressed apple juice No preservatives on the label	3 litres
D47 wine yeast	1 packet
Yeast nutrient	1 tsp
Pectic enzyme	1 tsp

KIT

- Large, deep pan
- Long spoon
- Thermometer
- Sanitiser
- Fermenter + airlock
- Second fermenter
- Siphon
- Bottles

METHOD — 7 STEPS

01 CARAMELISE THE HONEY

Boil the honey in a large, deep pan for about **40 minutes**, stirring often, until it darkens and you get caramel and coffee notes. It foams up a lot, so give it room.

02 ADD THE APPLE JUICE

Take the pan off the heat and pour the juice in slowly. It will spit at first. Keep going until the mixture is around **38°C**.

03 PITCH THE YEAST

Rehydrate the yeast as the packet says, then stir it in along with the yeast nutrient and the pectic enzyme.

04 FILL THE FERMENTER

Pour everything into a sanitised fermenter and fit the airlock.

05 FERMENT

Leave it for **2 weeks**, or until the bubbling stops completely.

06 RACK AND AGE

Siphon the mead off the sediment into a second fermenter. Leave it until it turns clear.

07 BOTTLE AND ENJOY

Bottle it, share it, and start the next batch.

WORTH KNOWING

HOT HONEY BITES

Boiling honey is far hotter than boiling water and it sticks. Deep pan, long spoon, slow pour.

READ THE JUICE LABEL

Preservatives like sorbate or benzoate can stop the yeast from working. Pure pressed juice only.

KEEP IT COOL

D47 ferments best between 15 and 30°C. Park the fermenter somewhere steady, out of the sun.

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YOU FOUND THE EGG