

# LIAISON

pairing honeys

## HONEY FLAVORS



**Fresh | Floral**  
Fresh flowers  
Mint | Citrus



**Floral | Animal**  
Dried flowers | Pollen  
Scent of ammonia



**Vegetal | Milky**  
Caramelized butter  
Black fruits | Tomato paste



**Warm | Woody**  
Barley sugar  
Butter | Spices



**Fruity | Floral**  
Floral fragrances | Melon  
Peach | Caramel



**Warm | Animal**  
Farm taste | Malt  
Coffee | Cocoa



**Floral | Vegetal**  
Floral and luminous aromas  
Dried herbs | Caramel



**Warm | Fruity**  
Candied red fruits  
Coffee | Caramel

## CHEESES – PAIRINGS

**Creamy Brie | Camembert**  
Fresh cheese  
Goat cheese

**Brie | Camembert**  
Goat cheese  
Hard cheese

**Goat cheese**  
Brie | Dry and earthy Blue  
Cheddar

**Ricotta | Mascarpone | Labneh**  
Light Blue  
Melting sheep's milk cheese

**Brie | Camembert**  
**Soft cheese with washed rind**  
Grilling cheese

**Tomme | Raclette cheese**  
Cheddar  
Blue | Brie

**Cheddar | Tomme | Parmesan**  
Soft cheese with a bloomy or  
washed rind | Goat cheese | Blue

**Aged Gouda | Cheddar**  
Grilling cheese  
Blue

To live the experience  
[MIELS-LIAISON.CA](https://miels-liaison.ca)



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Créateurs  
de ———  
moments