

Honey Fusion

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No other insect has served the needs of humankind like the honey bees. Even in religious, holy and noble references such as the Koran, Torah, Bible and Talmud, the miracles of honey have been cited several times. For centuries, honey is not only used as food but also as medicine wherein it helps prevent infection, fights bacteria, and promotes healing (wounds, burns, pains). During the ancient Egyptian era, honey is utilized for embalming and preserving mummies by preventing bacteria from reaching the dead body. The role of honey is recognized in man's world of culinary. The best way to consume honey is to take it as it is because honey can be very soothing. The honey is directly absorbed in the body and provides immediate energy. The function of honey as a pure food ingredient one uses for ice-cream, sorbet, and yoghurt making is undeniable. Savouring desserts made with honey is luscious. One of the most sumptuous desserts made from honey is baklava wherein honey is fused with orange juice to create a delicacy with its own irresistible taste. The main ingredient i.e. honey is produced by these incredibly remarkable honey bees and stingless bees (insects pollinate one-third of the foods we eat). Imagine the world without them!



