RECIPE

The Making of Hydromel

When Taj is made, a horn or cup of honey is put in a large jar with 6 or 7 cups of water (that is to say the proportion is 1 to 6 or 1 to 7), and stirred. The next day all the impurities and wax float on the top. (The maker) having taken out the impurities and having slightly heated some Gesho, it goes into the birz whilst hot, and ferments all night. If it be in the highlands it is ready in 8 or 9 days, and if in the plains in 4 or 5 days. Taj, which is filtered and which has been mixed again with honey, will remain good for 20 years. This mixing again with honey is not just only once. It must be done when needed, when the Taj is becoming sour.

Taj for Araqi (spirit) is one part of honey to 5 parts of water so that the Taj may be thick.

The impurities being purified they give wax; what is left over from the wax also, is called "Pagulo" and is used for rubbing on mitads.