



ALOHA HUMBOLDT



Lava Cake Indica-dominant hybrid

CULTIVATOR NOTES

Lava Cake's pleasant aromas quickly entice the senses with soft earthy notes on the nose followed by a melody of red fruits, including pomegranate. If you continue to smell, the strain opens up with delicate hints of pine and mint, but the flower presents some playful purple grape candy characteristics. There's also a slight hint of citrus and blood orange that adds tartness to the strain, providing a perfect match for a number of zesty citrus salad dressings. On the palate, this strain presents notes of mixed fruits and mint, accompanied by soft citrus notes that blend harmoniously with a variety of seasonal appetizers, including burrata salad.



THC/CBD
22.6% THC



TERPENES
Myrcene
β-Caryophyllene
Ocimene



BREEDER
Cannarado
Genetics



WINE PAIRING
Gamay
Light reds



FOOD
Fruit gelée
Berry salad



EFFECTS
Stress relief

MY NOTES

ABOUT ALOHA HUMBOLDT

Aloha Humboldt's estate family farm is nestled in the dense forests of northeastern Humboldt on a mountaintop overlooking the Trinity Alps. Owners Linsey and Ryan Jones have been cultivating cannabis together since 1998, giving each plant individual attention and care.



Need help or have questions? Aloha Humboldt's estate family farm is nestled in the dense forests of northeastern Humboldt on a mountaintop overlooking the Trinity Alps. Owners Linsey and Ryan Jones have been cultivating cannabis together since 1998, giving each plant individual attention and care. Email alohahumboldt@gmail.com.

EXPERIENCE CURATED CRAFT CANNABIS

Keep your winter bright!

Burrata Salad paired with Aloha Humboldt Lava Cake

This pairing was designed by Khara Pechtes, founder of Food Flower Future with Linsey Jones, CEO of Aloha Humboldt. Recipe created by Chefs Ivan & Anne, Mangia Ghanja.

"We love bright hints of summer in the middle of winter, and this pairing bursts with freshness and flavor!"



Yield: serves 4 people

Ingredients

- 2 Medium Red Beets
- 2 Medium Candy Beets
- 5 Cups Arugula
- 1 Ball Burrata Cheese (approx 8 oz) quartered
(Fresh mozzarella may be substituted for Burrata)
- 1 Egg Yolk
- 2 Medium Blood Oranges (1 for juice and the other for segments)
- 2 Tbs Pomegranate Seeds
- 1 Tbs Shallot minced
- 2/3 Cup EVOO + 1 tsp
- Full-spectrum cannabis oil (optional)
- 2 Tbs Champagne Vinegar
- Salt & Pepper to taste

Preparation

First, prepare the beets

Preheat oven to 375°F.

Wash beets under cold water and cut off the top and bottom. Peel and cut beets into bite size pieces, toss with olive oil, then season with salt & pepper.

Line a baking pan with foil or parchment paper. Add beets. Roast in oven for 1 hour or until beets are tender when poked with a knife.

When done - set aside to cool.

Next, prepare the vinaigrette

In a jar with lid - add together the egg yolk, champagne vinegar, 1/3 cup juice of blood orange, shallots and EVOO. Shake vigorously to combine. Let dressing rest for 10 minutes so flavors will blend together. Strain through sieve into small bowl.

Place 1 tsp EVOO in a separate microwave safe bowl. Heat for 15 seconds.

*Optional: Add 12mg of a full spectrum cannabis oil to the heated oil and stir to combine.

Add infused oil to the dressing and whisk to combine.

Now assemble the salad

In a medium bowl toss arugula with 1/2 cup of salad dressing. Add the cooled beets and toss again.

Divide the salad equally on to serving plates.

Add orange segments and pomegranate seeds. Place 2 oz burrata on top of each salad then drizzle a small amount of EVOO on top and finish with a pinch of salt and pepper.

Aloha!