

## KALDI

A unique fusion of coffee and goat's cheese, a RAVE Coffee and Paxton & Whitfield collaboration.

### PLU: 5209

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Sold as:	Weighed /Kg	Organic:	No
Category:	British Goat - Hard (HR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Pasteurised
Approx weight:	2Kg	Rennet:	Vegetarian

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## Commentary

Introducing Kaldi, a unique fusion of coffee and goat's cheese.

Due to the success of Kaldi's first edition, we are now maturing more cheese with an exciting new coffee blend for Spring and the next generation of our collaboration with RAVE. Known as RAVE No. 207, an Ethiopian coffee that has notes of peach, begamot and nougat, selected by the team for it's lighter qualities for Spring time.

Kaldi is the result of a special partnership between RAVE Coffee and Paxton & Whitfield, celebrating two beloved flavours, coffee, and cheese. The cheese's name is inspired by the legend of Kaldi, the young goat herder who discovered coffee centuries ago. It combines the fruity notes of RAVE's responsibly sourced coffee beans with the fresh, nutty flavours of this hard goat's cheese.

United by a mutual passion for collaboration and innovation, David Webb from RAVE Coffee and James Rutter from Paxton & Whitfield delved into various avenues to bring this concept to life. Their exploration spanned diverse starting points, ranging from different milk types and cheese styles to a wide array of coffees found at the roastery. Remarkably, their initial attempt yielded a complex, balanced, and intriguing outcome.

Kaldi begins its ageing process at our state-of-the-art maturation rooms in the Cotswolds, a short distance from RAVE HQ in Cirencester. Originating as a young, unrinded goat's cheese sourced from the Somerset Cheese Company, it embarks on a journey overseen by Quality Manager Jazz Reeves. This involves meticulous brine-washing and coffee coating, before maturing for approximately ten weeks. Kaldi is then ready to be hand-cut, wrapped and ready for your cheeseboards.

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## Technical Specification

Ingredients: Goats Milk , Salt, Starter Cultures, Vegetarian Rennet, Coffee Grounds

Place of provenance: Product of England

Allergens: Milk and derivatives

Storage:

Instructions for use:

Supplied by: Somerset Cheese Co

## Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1564kJ
	(kcal)	377kcal
Fat		31.3g
of which	saturates	21.3g
Carbohydrates		2.9g
of which	sugars	0.1g
Protein		21g
Salt		1.61g