



KALDI'S COFFEE ROASTING CO

# Goat Cheese Panna Cotta, Blueberry Gastrique and Spiced Pecans featuring Kaldi's Coffee

*Sumatra Wahana Natural Coffee*



## *Goat Cheese Panna Cotta*

### **Ingredients needed:**

- 3 cups cream
- 1 cup whole milk
- 1/2 cup French press ground Sumatra Wahana Natural
- 1 envelope powdered gelatin, bloomed in 3 Tbsp water
- 7 oz goat cheese

### **Preparation:**

Gently heat the cream, milk and coffee in a saucepan. When hot, whisk in the bloomed gelatin. Whisk in the goat cheese until the mixture is smooth, strain through fine-mesh strainer and pour into eight 4-oz molds. Chill in the refrigerator for at least 4 hours, preferably 12.

## *Blueberry Gastrique*

### **Ingredients needed:**

- 2 cups blueberries
- 1 cup sherry vinegar
- 1 cup sugar
- 5 whole allspice
- salt & freshly ground black pepper

### **Preparation:**

Combine all ingredients (minus salt and pepper) in small sauce pot and bring to a simmer over medium heat. Once blueberries have begun to break down and sugar is dissolved, resulting in a syrupy consistency, pass through a fine-mesh strainer to remove all spice. Press firmly to break down blueberries further, resulting in a smooth, syrupy gastrique. Finish with salt and pepper as needed; add lime juice if necessary to brighten.

## *Spiced Pecans*

### **Ingredients needed:**

- 1/2 tsp kosher salt
- 1/4 tsp cayenne
- 1/4 tsp cinnamon
- 1/4 tsp dried orange peel
- 1/4 lb pecan halves
- 2 Tbsp unsalted butter
- 2 Tbsp light brown sugar
- 1 Tbsp dark brown sugar
- 1 Tbsp water

### **Preparation:**

Line a half sheet pan with parchment paper and set aside. Mix the salt, cayenne, cinnamon and orange peel together in a small bowl and set aside. Place the nuts in a 10-inch cast iron skillet and set over medium heat. Cook, stirring frequently, for 4 to 5 minutes, until they just start to brown and smell toasted. Add the butter and stir until it melts. Add the spice mixture and stir to combine. Once combined, add both sugars and water, stirring until the mixture thickens and coats the nuts, approximately 2 to 3 minutes. Transfer the nuts to the prepared sheet pan and separate them with a fork or spatula. Allow the nuts to cool completely before transferring to an airtight container for storage.