

A Gastronomic Journey

Who could imagine that a successful pairing of coffee and cheese creates harmony among contrasting flavours and accentuates complementary characteristics! InKo Centre is delighted to present Käse's cheese and coffee pairing sessions, in collaboration with a Chennai-based gourmet coffee roaster. The session is about 45 minutes long, with 3 courses of pairing- 3 coffee paired with 6 types of cheese and rounded off with a delicious serving of *patbingsu*, a quintessential traditional Korean dessert! The session includes insights on pairing, how it works, what flavours to look in addition to sipping, tasting and relishing the burst of delicately nuanced flavours!



- A big block of Gouda (pale orange), Clockwise
- starting with the Bottle of marinated feta (olive oil, paprika, garlic & thyme),
- Fresh chunk of mozzarella
- Belper Knolle
- Cumin & thyme infused Cheddar
- KäseBlu, a stilton style cheese
- Tomme de Käse - alpine style cheese

Paired with -
Nachammai Estate coffee from Yercaud,
Gungegiri from BR hills and
Kelagur Heights from Chikmangalur.



- Tomme de Käse
- Mature Gouda
- Koel - Brie style cheese with a crust of edible charcoal
- Belper Knolle

Thursday, 24 October 2019
at Café Mori @ InKo Centre.

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For further information, please or write to enquiries@inkocentre.org or call T: 044-24361224



(L to R) : Anuradha Krishnamoorthy,
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- Founders, Käse &
Gourmet Coffee Roasters, Beachville.

Presented in association with



Käse is a 3 year old artisan cheese making venture based in Chennai. It prides itself as a 'business with a heart' - with a strong ethical sourcing policy and works with girls with disabilities. Käse has several collaborations with other artisan food brands and this is one of them where we work with Chennai based Gourmet Coffee Roasters, Beachville.

For further information visit: eatmorecheese.in
www.beachvillecoffee.com.