

# Filipino-Inspired Charcuterie Board Menu

## Meats

Longganisa with Masala Chai  
Tocino with Mango Black Tea  
Spicy Chicken Skewers with Thai Chai

## Cheeses

Kesong Puti (Filipino White Cheese)  
Ube Cheese Spread  
Smoked Gouda

## Nuts

Roasted Cashews  
Honey-Glazed Pili Nuts

## Fruits And Vegetables

Dried Mango  
Fresh Pineapple  
Pickled Papaya with Purple Papayaberry Tea  
Pickled Carrots with Thai Chai

## Crackers And Breads

Pan de Sal (available at Filipino bakeries or specialty stores)  
Banana Chips  
Cassava Crackers (available at specialty stores like Uwajimaya)

## Dips And Spreads

Ensaladang Talong (Eggplant Salad)  
Mango Chutney with Mango Black Tea  
Spicy Guava Dip

## Jams And Chutneys

Ube Jam with Thai Chai  
Pineapple Chutney with Kona Pineapple Tea

# Longganisa with Masala Chai

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Marinate Time:** 2 hours

1 lb ground pork  
2 T finely ground Masala Chai tea leaves  
1/4 C brown sugar  
2 T soy sauce  
1 T vinegar

1 † garlic powder  
1 † paprika  
1/2 † black pepper  
1/2 † salt

**Prepare the mixture** In a bowl, mix ground pork, Masala Chai tea leaves, brown sugar, soy sauce, vinegar, garlic powder, paprika, black pepper, and salt until well combined.

**Marinate the mixture** Cover and refrigerate for at least 2 hours.

**Cook the longganisa** Form the mixture into small sausages. Grill or pan-fry over medium-high heat for about 5-7 minutes on each side, until fully cooked.

# Tocino with Mango Black Tea

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Marinate Time:** 24 hours

1 lb pork belly, thinly sliced  
2 T finely ground Mango Black tea leaves  
1/4 C brown sugar  
1/4 C pineapple juice

1 T soy sauce  
1 † garlic powder  
1/2 † black pepper

**Prepare the marinade** In a bowl, mix Mango Black tea leaves, brown sugar, pineapple juice, soy sauce, garlic powder, and black pepper until well combined.

**Marinate the pork** Add the pork belly slices to the marinade, ensuring they are well coated. Cover and refrigerate for at least 24 hours.

**Cook the tocino** Grill or pan-fry over medium-high heat for about 5-7 minutes on each side, until fully cooked and caramelized.

# Spicy Chicken Skewers with Thai Chai

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Marinate Time:** 2 hours

1 lb chicken thighs, cut into bite-sized pieces  
2 T finely ground Thai Chai tea leaves  
1/4 C coconut milk  
2 T lime juice

1 T fish sauce  
1 † garlic powder  
1 † paprika  
1 † salt

**Prepare the marinade** In a bowl, mix Thai Chai tea leaves, coconut milk, lime juice, fish sauce, garlic powder, paprika, and salt until well combined.

**Marinate the chicken** Add the chicken pieces to the marinade, ensuring they are well coated. Cover and refrigerate for at least 2 hours.

**Cook the skewers** Thread the marinated chicken pieces onto skewers. Grill or broil for about 5-7 minutes on each side, until fully cooked.

# Pickled Papaya with Purple Papayaberry Tea

**Prep Time:** 15 minutes

**Additional Time:** 1 hour

**Cook Time:** 10 minutes

1 lg green papaya, peeled and thinly sliced  
1/2 C apple cider vinegar  
1/2 C water  
2 T finely ground Purple Papayaberry tea leaves

1 T sugar  
1 † salt  
1 † mustard seeds  
1 † coriander seeds  
1/2 † red pepper flakes

**Prepare the pickling liquid** In a saucepan, combine apple cider vinegar, water, Purple Papayaberry tea leaves, sugar, salt, mustard seeds, coriander seeds, and red pepper flakes. Bring to a boil, then remove from heat and let stand for 10 minutes.

**Pickle the papaya** Place the papaya slices in a jar and pour the pickling liquid over them. Let cool to room temperature, then cover and refrigerate for at least 1 hour before serving.

# Pickled Carrots with Thai Chai

**Prep Time:** 10 minutes

**Additional Time:** 1 hour

**Cook Time:** 10 minutes

4 lg carrots, peeled and thinly sliced  
1/2 C apple cider vinegar  
1/2 C water  
2 T finely ground Thai Chai tea leaves  
1 T sugar

1 † salt  
1 † mustard seeds  
1 † fennel seeds  
1/2 † red pepper flakes

**Prepare the pickling liquid** In a saucepan, combine apple cider vinegar, water, Thai Chai tea leaves, sugar, salt, mustard seeds, fennel seeds, and red pepper flakes. Bring to a boil, then remove from heat and let stand for 10 minutes.

**Pickle the carrots** Place the carrot slices in a jar and pour the pickling liquid over them. Let cool to room temperature, then cover and refrigerate for at least 1 hour before serving.

# Mango Chutney with Mango Black Tea

**Prep Time:** 15 minutes

**Cook Time:** 30 minutes

2 C diced mango  
1/2 C apple cider vinegar  
1/2 C brown sugar  
1/4 C granulated sugar  
2 T finely ground Mango Black tea leaves

1 † ground ginger  
1/2 † ground cinnamon  
1/4 † ground cloves  
1/4 † salt

**Prepare the chutney** In a saucepan, combine all ingredients. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

# Spicy Guava Dip

**Prep Time:** 10 minutes

1/2 C guava paste  
1/4 C lime juice  
1 T hot sauce

1 † garlic powder  
1/2 † salt

**Prepare the dip** In a bowl, mix guava paste, lime juice, hot sauce, garlic powder, and salt until well combined. Refrigerate until ready to serve.

# Ube Jam with Thai Chai

**Prep Time:** 15 minutes

**Cook Time:** 30 minutes

4 C grated ube (purple yam)  
2 C coconut milk

1 C granulated sugar  
2 T finely ground Thai Chai tea leaves

**Prepare the jam** In a saucepan, combine ube, coconut milk, sugar, and Thai Chai tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

# Pineapple Chutney with Kona Pineapple Tea

**Prep Time:** 15 minutes

**Cook Time:** 30 minutes

4 C diced pineapple  
1/2 C apple cider vinegar  
1/2 C brown sugar  
1/4 C granulated sugar  
2 T finely ground Kona Pineapple tea

leaves  
1 † ground ginger  
1/2 † ground cinnamon  
1/4 † ground cloves  
1/4 † salt

**Prepare the chutney** In a saucepan, combine all ingredients. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

# Where to Find Ingredients

## Kesong Puti

Kesong Puti is a Filipino white cheese made from carabao's milk. It might be challenging to find in regular grocery stores in the United States. However, you can try the following places:

- **Uwajimaya** (10500 SW Beaverton Hillsdale Hwy, Beaverton, OR) - They often carry a variety of international cheeses and might have Kesong Puti or a similar product.
- **H Mart** (13600 SW Pacific Hwy, Tigard, OR) - Another good option for international and specialty items.
- **Filipino Stores** - Check local Filipino or Asian grocery stores in your area.

If you can't find Kesong Puti, you can substitute it with Queso Blanco or Paneer, which have similar textures and flavors.

## Ube (Purple Yam)

Ube is a popular ingredient in Filipino desserts. You can find it at:

- **Uwajimaya** (10500 SW Beaverton Hillsdale Hwy, Beaverton, OR) - They carry a variety of Filipino ingredients, including ube.
- **H Mart** (13600 SW Pacific Hwy, Tigard, OR) - They often have ube in their produce section or frozen section.
- **Trader Joe's** - They sometimes carry ube products like ube ice cream or ube mochi.

If fresh ube is not available, you can use purple sweet potatoes as a substitute.

## Pili Nuts

Pili nuts are native to the Philippines and can be found at:

**Uwajimaya**

**H Mart**

**Thrive Market** - An online store that offers a variety of healthy and specialty foods, including pili nuts

If you can't find pili nuts, you can substitute them with macadamia nuts or cashews, which have similar textures and flavors.