

Russian-Inspired Charcuterie Board Menu

Meats

Beef Pastrami with Pu-erh Coffee
Smoked Salmon with Gunpowder Tea
Spicy Chicken Skewers with Masala Chai

Cheeses

Tvorog (Russian Farmer's Cheese)
Smoked Gouda
Havarti

Nuts

Roasted Walnuts
Honey-Glazed Almonds

Fruits And Vegetables

Dried Apricots
Fresh Figs
Pickled Beets with Yunnan Jig
Pickled Cucumbers with Earl Grey Bravo

Crackers And Breads

Rye Bread
Baguette
Lavash Bread (available locally at New Seasons Market, nationally at Whole Foods)

Dips And Spreads

Horseradish Cream
Dill Mustard
Eggplant Caviar

Jams And Chutneys

Black Currant Jam with Currant Tea
Apple Chutney with Masala Chai

Beef Pastrami with Pu-erh Coffee

Prep Time: 20 minutes

Cook Time: 3 hours

Cure Time: 5-7 days

3 lb beef brisket

1/4 C kosher salt

1/4 C brown sugar

1 † pink curing salt

2 T finely ground Pu-erh Coffee tea leaves

1 T black peppercorns

1 T mustard seeds

1 † coriander seeds

1 † allspice berries

4 cloves garlic, minced

Prepare the cure In a bowl, mix kosher salt, brown sugar, pink curing salt, Pu-erh Coffee tea leaves, black peppercorns, mustard seeds, coriander seeds, allspice berries, and garlic.

Cure the beef Rub the beef brisket thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 5-7 days, turning the bag daily.

Cook the beef Rinse the brisket under cold water to remove the cure. Place in a large pot and cover with water. Bring to a boil, then reduce heat and simmer for 3 hours, or until tender. Let it cool before slicing.

Smoked Salmon with Gunpowder Tea

Prep Time: 20 minutes

Smoke Time: 2 hours

Cure Time: 24 hours

1 lb salmon fillet

1/4 C kosher salt

1/4 C brown sugar

2 T finely ground Gunpowder tea leaves

1 † black pepper

Prepare the cure In a bowl, mix kosher salt, brown sugar, Gunpowder tea leaves, and black pepper.

Cure the salmon Rub the salmon fillet thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 24 hours.

Smoke the salmon Rinse the salmon under cold water to remove the cure. Preheat your smoker to 225°F. Smoke the salmon for about 2 hours, or until it reaches an internal temperature of 145°F. Let it cool before serving.

Spicy Chicken Skewers with Masala 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 Masala Chai tea leaves
1/4 C olive oil
2 T lemon juice

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

Prepare the marinade In a bowl, mix Masala Chai tea leaves, olive oil, lemon juice, hot 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 Beets with Yunnan Jig Tea

Prep Time: 15 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

2 lg beets, peeled and thinly sliced
1/2 C apple cider vinegar
1/2 C water
2 T finely ground Yunnan Jig 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, Yunnan Jig 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 beets Place the beet 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 Cucumbers with Earl Grey Bravo

Prep Time: 10 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

4 lg cucumbers, peeled and thinly sliced
1/2 C apple cider vinegar
1/2 C water
2 T finely ground Earl Grey Bravo 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, Earl Grey Bravo 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 cucumbers Place the cucumber 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.

Black Currant Jam with Currant Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C black currants
2 C granulated sugar

1/4 C lemon juice
2 T finely ground Currant tea leaves

Prepare the jam In a saucepan, combine black currants, sugar, lemon juice, and Currant tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Apple Chutney with Masala Chai

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg apples, peeled and diced
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
2 T finely ground Masala Chai 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.

Horseradish Cream

Prep Time: 10 minutes

1/2 C sour cream
2 T prepared horseradish

1 † lemon juice
1/2 † salt

Prepare the cream In a bowl, mix sour cream, horseradish, lemon juice, and salt until well combined. Refrigerate until ready to serve.

Dill Mustard

Prep Time: 10 minutes

1/2 C Dijon mustard
2 T chopped fresh dill

1 T honey
1 † lemon juice

Prepare the mustard In a bowl, mix Dijon mustard, dill, honey, and lemon juice until well combined. Refrigerate until ready to serve.

Eggplant Caviar

Prep Time: 20 minutes

Cook Time: 30 minutes

2 lg eggplants
1/4 C olive oil
1 med onion, finely chopped
2 cloves garlic, minced

1/4 C tomato paste
1 T lemon juice
1 † salt
1/2 † black pepper

Prepare the eggplant Preheat your oven to 400°F. Prick the eggplants with a fork and place on a baking sheet. Roast for 30 minutes, or until the skin is charred and the flesh is soft. Let cool, then peel and chop the flesh.

Prepare the caviar In a skillet, heat olive oil over medium heat. Add onion and garlic, and sauté until softened. Add the chopped eggplant, tomato paste, lemon juice, salt, and black pepper. Cook for 10 minutes, stirring occasionally. Let cool before serving.