

# Korean-Inspired Charcuterie Board Menu

## Meats

Bulgogi with Jasmine Phoenix Pearls  
Samgyeopsal (Pork Belly) with Pu Erh Dante  
Spicy Chicken Skewers with Masala Chai

## Cheeses

Korean Cream Cheese Garlic Bread  
Gochujang Cheese Spread

## Nuts

Roasted Chestnuts  
Honey Butter Almonds

## Fruits And Vegetables

Asian Pears  
Persimmons  
Medium Spicy Kimchee  
Hot Spicy Kimchee

## Crackers And Breads

Sesame Rice Crackers  
Steamed Bao Buns  
Seaweed Snacks (available at most grocery stores in the Asian food section)

## Dips And Spreads

Gochujang Mayo Dip  
Soy-Ginger Dipping Sauce  
Kimchee Dip

## Jams And Chutneys

Spicy Plum Chutney  
Apricot Jam

# Bulgogi with Jasmine Phoenix Pearls

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

**Marinate Time:** 2 hours

1 lb thinly sliced beef ribeye

1/4 C soy sauce

2 T sugar

2 T sesame oil

2 T finely ground Jasmine Phoenix Pearls

tea leaves

4 cloves garlic, minced

1 med onion, thinly sliced

2 green onions, chopped

1 t black pepper

**Prepare the marinade** In a bowl, mix soy sauce, sugar, sesame oil, Jasmine Phoenix Pearls tea leaves, garlic, onion, green onions, and black pepper until well combined.

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

**Cook the bulgogi** Heat a grill or skillet over medium-high heat. Cook the marinated beef slices for about 2-3 minutes on each side, until fully cooked.

# Samgyeopsal (Pork Belly) with Pu Erh Dante

**Prep Time:** 20 minutes

**Cook Time:** 15 minutes

**Cure Time:** 24 hours

1 lb pork belly, thinly sliced

1/4 C kosher salt

1/4 C sugar

1 t pink curing salt

2 T finely ground Pu Erh Dante tea leaves

1 t black pepper

1 t garlic powder

**Prepare the cure** In a bowl, mix kosher salt, sugar, pink curing salt, Pu Erh Dante tea leaves, black pepper, and garlic powder until well combined.

**Cure the pork belly** Rub the pork belly slices thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring they are well-coated. Refrigerate for 24 hours.

**Cook the pork belly** Rinse the pork belly slices under cold water to remove the cure. Grill or pan-fry over medium-high heat for about 5-7 minutes on each side, until crispy and cooked through.

# 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 soy sauce  
2 T gochujang (Korean chili paste)

2 T honey  
2 cloves garlic, minced  
1 t sesame oil  
1 t black pepper

**Prepare the marinade** In a bowl, mix Masala Chai tea leaves, soy sauce, gochujang, honey, garlic, sesame oil, and black pepper 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.

# Korean Cream Cheese Garlic Bread

**Prep Time:** 30 minutes

**Cook Time:** 35 minutes

**Additional Time:** 2 hours 30 minutes

## For the Rolls

1 C warm water (100-110°F)

2 † active dry yeast

1 † white sugar

3 C all-purpose flour, divided

2 † kosher salt

2 T all-purpose flour for dusting

## For the Cream Cheese Filling

8 oz cream cheese, at room temperature

1 T white sugar

1 † kosher salt

1/2 † freshly ground black pepper

1 pinch cayenne pepper

2 T chopped Italian parsley

3/4 C thinly sliced green onion

1/4 C heavy cream

## For the Garlic Butter Coating and Topping

1/2 C unsalted butter, melted

8 cloves garlic, finely minced

1 pinch salt

1 T chopped Italian parsley

1 lg egg

6 T grated Parmigiano-Reggiano cheese

**Prepare the dough** Combine warm water, yeast, sugar, and 1 C flour in a bowl. Let it rest for 30 minutes. Add 2 C flour and salt to the yeast mixture. Beat with an electric mixer fitted with a dough hook until smooth and elastic, about 5 minutes. Knead briefly, then transfer to a greased bowl. Cover and let rise until doubled, about 2 hours, folding dough with wet fingers every 30 minutes.

**Shape the rolls** Transfer dough to a work surface, press flat, and divide into 6 portions. Roll each into a smooth ball. Place on a lined baking sheet, press down gently, and dust with flour. Cover and let rise for 30 minutes.

**Bake the rolls** Preheat oven to 375°F. Bake rolls for 20-25 minutes until lightly browned. Cool to room temperature. Increase oven temperature to 425°F.

**Prepare the filling** Mix cream cheese, sugar, salt, black pepper, cayenne, parsley, green onions, and heavy cream until combined.

**Prepare the coating** Mix melted butter, garlic, salt, parsley, and egg.

**Assemble the bread** Make 6 cuts on each roll, about 90% through. Dip in garlic butter, coat between slits. Pipe or spread cream cheese mixture into each roll. Coat again with garlic butter, top with cheese.

**Final bake.** Bake for 15-20 minutes until browned. Cool slightly before serving.

# Gochujang Cheese Spread

**Prep Time:** 10 minutes

8 oz cream cheese, softened  
1/2 C shredded cheddar cheese  
2 T gochujang (Korean chili paste)

1 T mayonnaise  
1 † garlic powder  
1/2 † sesame oil

**Prepare the spread** In a bowl, mix cream cheese, cheddar cheese, gochujang, mayonnaise, garlic powder, and sesame oil until well combined. Refrigerate until ready to serve.

# Medium Spicy Kimchee

**Prep Time:** 30 minutes

**Ferment Time:** 3-5 days

1 lg napa cabbage, chopped  
1/4 C kosher salt  
4 C water  
1 med daikon radish, julienned  
4 green onions, chopped  
1/4 C Korean red pepper flakes

(gochugaru)  
2 T fish sauce  
4 cloves garlic, minced  
1 T ginger, minced  
1 † sugar

**Prepare the cabbage** In a large bowl, dissolve the salt in water. Add the chopped cabbage and let it soak for 2 hours. Rinse and drain the cabbage.

**Prepare the kimchee paste** In a separate bowl, mix gochugaru, fish sauce, garlic, ginger, and sugar until well combined.

**Combine and ferment.** Add the daikon radish and green onions to the cabbage. Mix in the kimchee paste, ensuring everything is well coated. Pack the mixture into a jar, pressing down to remove air bubbles. Seal the jar and let it ferment at room temperature for 3-5 days, then refrigerate.

# Hot Spicy Kimchee

**Prep Time:** 30 minutes

**Ferment Time:** 3-5 days

1 lg napa cabbage, chopped  
1/4 C kosher salt  
4 C water  
1 med daikon radish, julienned  
4 green onions, chopped  
1/2 C Korean red pepper flakes

(gochugaru)  
2 T fish sauce  
4 cloves garlic, minced  
1 T ginger, minced  
1 † sugar

**Prepare the cabbage** In a large bowl, dissolve the salt in water. Add the chopped cabbage and let it soak for 2 hours. Rinse and drain the cabbage.

**Prepare the kimchee paste** In a separate bowl, mix gochugaru, fish sauce, garlic, ginger, and sugar until well combined.

**Combine and ferment.** Add the daikon radish and green onions to the cabbage. Mix in the kimchee paste, ensuring everything is well coated. Pack the mixture into a jar, pressing down to remove air bubbles. Seal the jar and let it ferment at room temperature for 3-5 days, then refrigerate.

# Gochujang Mayo Dip

**Prep Time:** 5 minutes

1/2 C mayonnaise  
2 T gochujang (Korean chili paste)

1 † sesame oil  
1 † rice vinegar

**Prepare the dip** In a bowl, mix mayonnaise, gochujang, sesame oil, and rice vinegar until well combined. Refrigerate until ready to serve.

# Soy-Ginger Dipping Sauce

**Prep Time:** 5 minutes

1/4 C soy sauce  
2 T rice vinegar  
1 T sesame oil  
1 T finely ground Jasmine Phoenix Pearls

tea leaves  
1 † ginger, minced  
1 † honey

**Prepare the sauce** In a bowl, mix soy sauce, rice vinegar, sesame oil, Jasmine Phoenix Pearls tea leaves, ginger, and honey until well combined. Refrigerate until ready to serve.

# Kimchee Dip

**Prep Time:** 10 minutes

1 C chopped kimchee  
1/2 C sour cream

1/4 C mayonnaise  
1 † sesame oil

**Prepare the dip** In a bowl, mix chopped kimchee, sour cream, mayonnaise, and sesame oil until well combined. Refrigerate until ready to serve.

# Spicy Plum Chutney

**Prep Time:** 15 minutes

4 C plums, pitted and chopped  
1/2 C apple cider vinegar  
1/2 C brown sugar  
1/4 C granulated sugar  
1 T finely ground Plum Jam tea leaves

**Cook Time:** 30 minutes

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.

# Apricot Jam

**Prep Time:** 15 minutes

4 C apricots, pitted and chopped  
2 C granulated sugar  
1/4 C lemon juice

**Cook Time:** 30 minutes

2 T finely ground Jasmine Phoenix Pearls tea leaves

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

# Steamed Bao Buns

**Prep Time:** 20 minutes

**Cook Time:** 10 minutes

**Additional Time:** 1 hour 30 minutes

2 1/3 C all-purpose flour

1 C corn flour (masa, cornstarch)

5 T caster sugar

1 † instant yeast

2 1/2 † baking powder

3/4 C warm water

1/4 C vegetable oil

**Prepare the dough** In a large bowl, mix flour, corn flour, sugar, yeast, and baking powder. Add warm water and vegetable oil. Mix until the dough forms. Knead for 10 minutes until smooth.

**First rise** Place dough in a greased bowl, cover, and let rise for 1 hour until doubled.

**Shape the buns** Punch down the dough, knead briefly, and roll out to 1 cm thickness. Cut out rounds with an 8 cm cutter. Brush with oil, fold in half, and place on baking paper squares.

**Second rise** Place shaped buns on a tray, cover, and let rise for 30 minutes.

**Steam the buns** Steam buns over boiling water for 10-12 minutes until puffy and cooked through.



