

# African-Themed Charcuterie Board Menu

## Meats

Tea-Infused Biltong  
Tea-Infused Merguez Sausage  
Tea-Infused Suya

## Cheeses

Oregon Blue (Similar to Rumi) - Available at New Seasons Market  
Brindisi Fontina (Similar to Domiati) - Available at Market of Choice  
Tumalo Tomme (Similar to Ayibe) - Available at New Seasons Market

## Nuts

Almonds  
Hazelnuts  
Walnuts

## Fruits And Vegetables

Apples  
Mango  
Pineapple  
Pickled Okra  
Pickled Carrots

## Crackers And Breads

Injera - Available at Whole Foods Market  
M'semen - Available online at Instacart  
Roosterkoek - Available at Robyn's Craft Bakehouse in Portland

## Dips And Spreads

Tea-Infused Babaganoush  
Tea-Infused Hummus  
Tea-Infused Muhammara

## Jams And Chutneys

Tea-Infused Fig Jam  
Tea-Infused Mango Chutney

# Tea-Infused Biltong

A traditional South African cured meat, Biltong is a flavorful and protein-packed snack. This recipe uses a blend of spices, vinegar, and Pu-erh Hazelberry tea to create a deliciously tender and savory treat.

**Prep Time:** 30 minutes

**Cook Time:** 7 days (curing time)

5 lbs beef (top rump or silverside)  
5 T cider vinegar (or brown malt vinegar)  
2 ½ T coarse salt  
2 t black pepper, ground

2 T coriander seeds, toasted and crushed  
1 ½ T brown sugar (optional)  
1/4 C Pu-erh Hazelberry Tea, finely ground

**Prepare the meat.** Slice the beef into strips about 1 inch thick, cutting with the grain.

**Marinate the meat** In a large bowl, combine the vinegar, salt, black pepper, coriander seeds, brown sugar, and ground Pu-erh Hazelberry Tea. Add the beef strips and toss to coat. Cover and refrigerate for 24 hours, turning occasionally.

**Dry the meat in the refrigerator.** Remove the beef from the marinade and pat dry with paper towels. Place a wire rack on a baking sheet and arrange the beef strips on the rack, ensuring they do not touch each other. Place the baking sheet in the refrigerator.

**Turn and check daily** Turn the beef strips daily to ensure even drying. The refrigerator's cool, dry environment will help the meat dry out slowly. This process will take about 5-7 days, depending on your preferred level of dryness.

**Slice and serve.** Once dried to your liking, slice the biltong thinly and enjoy as a snack or part of a charcuterie board.

# Tea-Infused Merguez Sausage

A spicy and flavorful North African sausage, Merguez is enhanced with the earthy notes of Masala Chai tea. Perfect for grilling or adding to stews.

**Prep Time:** 30 minutes

**Cook Time:** 7 days (curing time)

2 lbs ground lamb  
1/2 C kosher salt  
1/4 C harissa paste  
2 T pink curing salt  
1 T ground cumin  
1 T ground coriander

1 T smoked paprika  
1 T garlic powder  
1 † ground cinnamon  
1 † ground fennel seeds  
1/4 C Masala Chai Tea, finely ground

**Prepare the curing mixture** Combine kosher salt, harissa paste, pink curing salt, ground cumin, ground coriander, smoked paprika, garlic powder, ground cinnamon, ground fennel seeds, and ground Masala Chai Tea in a bowl.

**Mix with lamb** Thoroughly mix the curing mixture with the ground lamb until well combined.

**Stuff into casings** Stuff the seasoned lamb mixture into sausage casings, twisting into 6-inch links.

**Refrigerate and cure.** Place the sausages on a wire rack set over a baking sheet. Refrigerate for 7 days, turning occasionally to ensure even curing.

**Cook and serve.** After curing, cook the sausages as desired. Serve on the charcuterie board.

# Tea-Infused Suya

A popular West African street food, Suya is a spicy and flavorful skewered meat dish. This recipe uses a peanut-based spice mix and Lapsang Souchong tea to create a deliciously smoky and spicy treat.

**Prep Time:** 30 minutes

**Cook Time:** 10 minutes

2 lbs sirloin steak, thinly sliced  
1/4 C peanuts, ground  
1 T garlic powder  
1 T onion powder  
1 ½ t smoked paprika  
1 T white pepper

1 T cayenne pepper  
1 T chicken bouillon powder  
2 T vegetable oil  
Salt to taste  
1/4 C Lapsang Souchong Tea, finely ground

**Prepare the spice mix** In a bowl, combine ground peanuts, garlic powder, onion powder, smoked paprika, white pepper, cayenne pepper, chicken bouillon powder, and ground Lapsang Souchong Tea.

**Marinate the meat** Thread the thinly sliced steak onto skewers. Drizzle with vegetable oil and sprinkle with the spice mix, ensuring the meat is well coated. Let marinate for at least 30 minutes.

**Grill the skewers** Preheat a grill to medium-high heat. Grill the skewers for about 5 minutes on each side, or until the meat is cooked to your desired level of doneness.

**Serve.** Serve the Suya hot, garnished with sliced onions and tomatoes, and enjoy as part of your African-themed charcuterie board.

# Tea-Infused Babaganoush

A creamy and smoky eggplant dip, Babaganoush is enhanced with the subtle flavors of Earl Grey tea. Perfect for dipping with pita or vegetables.

**Prep Time:** 10 minutes

**Cook Time:** 40 minutes

2 lg eggplants  
1/4 C tahini  
1/4 C lemon juice  
2 cloves garlic, minced  
2 T olive oil

1 t ground cumin  
Salt and pepper to taste  
1 T Earl Grey Tea, finely ground  
Fresh parsley, chopped (for garnish)

**Roast the eggplants** Preheat the oven to 400°F. Prick the eggplants with a fork and place them on a baking sheet. Roast for 40 minutes, turning occasionally, until the skin is charred, and the flesh is soft.

**Prepare the dip.** Let the eggplants cool, then scoop out the flesh and place it in a food processor. Add tahini, lemon juice, garlic, olive oil, cumin, salt, pepper, and ground Earl Grey Tea. Blend until smooth.

**Serve** Transfer to a serving bowl and garnish with chopped parsley.

# Tea-Infused Hummus

A classic chickpea dip, Hummus is given a unique twist with the addition of Chamomile tea. Perfect for dipping with pita or vegetables.

**Prep Time:** 10 minutes

**Cook Time:** 0 minutes

2 C cooked chickpeas  
1/3 C tahini  
1/4 C Chamomile Tea, brewed and cooled  
2 cloves garlic, minced  
1/4 C lemon juice

1 † ground cumin  
Salt to taste  
2 T olive oil  
Paprika for garnish  
Fresh parsley, chopped (for garnish)

**Prepare the dip** In a food processor, combine chickpeas, tahini, brewed Chamomile Tea, garlic, lemon juice, cumin, and salt. Blend until smooth, adding more tea if needed to reach desired consistency.

**Serve** Transfer to a serving bowl, drizzle with olive oil, and garnish with paprika and chopped parsley.

# Tea-Infused Muhammara

A rich and flavorful red pepper and walnut dip, Muhammara is enhanced with the earthy notes of Pu-erh tea. Perfect for dipping with pita or vegetables.

**Prep Time:** 15 minutes

**Cook Time:** 0 minutes

2 roasted red peppers, peeled and seeded  
1 C walnuts, toasted  
1/4 C breadcrumbs  
2 T pomegranate molasses  
1 clove garlic, minced

1 T lemon juice  
1 † ground cumin  
1/2 † red pepper flakes  
Salt to taste  
2 T olive oil  
1 T Pu-erh Poe Tea, finely ground

**Prepare the dip** In a food processor, combine roasted red peppers, walnuts, breadcrumbs, pomegranate molasses, garlic, lemon juice, cumin, red pepper flakes, salt, olive oil, and ground Pu-erh Tea. Blend until smooth.

**Transfer** to a serving bowl.

# Tea-Infused Fig Jam

A luscious and aromatic fig jam, infused with the subtle flavors of Earl Grey tea. Perfect for spreading on bread or pairing with cheese.

**Prep Time:** 25 minutes

**Cook Time:** 6 minutes

1 lb fresh figs, chopped  
2 C sugar  
1/2 C lemon juice

1/4 C Earl Grey Tea, brewed and cooled  
1 † finely ground star anise

**Prepare the jam** In a large pot, combine figs, sugar, lemon juice, brewed Earl Grey Tea, and ground star anise. Bring to a boil, then reduce heat and simmer for 6 minutes, stirring frequently.

**Test for set** Drop a small amount of jam onto a chilled plate. If it wrinkles when pushed, the jam is ready. If not, continue boiling and retest every 2 minutes.

**Jar the jam** Pour the hot jam into sterilized jars, seal, and let cool. Store in a cool, dark place.

# Tea-Infused Mango Chutney

A sweet and tangy mango chutney, infused with the aromatic notes of Masala Chai tea. Perfect for pairing with meats or cheeses.

**Prep Time:** 10 minutes

**Cook Time:** 45 minutes

4 ripe mangoes, peeled and chopped  
1 C sugar  
1/2 C white vinegar  
1/4 C Masala Chai Tea, brewed and cooled  
1/4 C golden raisins  
1/4 C candied ginger, diced

1 T mustard seeds  
1 † ground cumin  
1 † ground coriander  
1 † chili powder  
1/2 † ground cardamom  
Salt to taste

**Prepare the chutney** In a large pot, combine mangoes, sugar, vinegar, brewed Masala Chai Tea, raisins, ginger, mustard seeds, cumin, coriander, chili powder, cardamom, and salt. Bring to a boil, then reduce heat and simmer for 45 minutes, stirring occasionally, until thickened.

**Jar the chutney** Pour the hot chutney into sterilized jars, seal, and let cool