

New Zealand-Themed Charcuterie Board

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Manuka Honey-Cured Ham with Scottish Breakfast Tea

Prep Time: 20 minutes

Cure Time: 5 days

2 lb ham

1/4 cup Manuka honey (AdagioBees.com)

2 tablespoons kosher salt

Cook Time: 3 hours

1 tablespoon brown sugar

1 tablespoon Scottish Breakfast tea leaves

Mix Manuka honey, kosher salt, brown sugar, and finely ground Scottish Breakfast tea leaves.

Rub the ham thoroughly with the mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 5 days, turning occasionally.

Preheat oven to 325°F. Remove ham from the bag and place in a roasting pan. Cover with foil and bake for 3 hours, or until the internal temperature reaches 145°F.

Pāua (Abalone) Fritters with Sencha Overture

Prep Time: 20 minutes

1 lb pāua (abalone), finely chopped

1/4 cup finely ground Sencha Overture tea leaves

1 cup flour

1 teaspoon baking powder

Cook Time: 10 minutes

1 egg

1/2 cup milk

1 onion, finely chopped

Salt and pepper to taste

In a bowl, mix flour, baking powder, salt, and pepper. Add egg and milk and stir until smooth.

Fold in finely chopped pāua, onion, and finely ground Sencha Overture tea leaves.

Heat oil in a frying pan over medium heat. Spoon the mixture into the pan to form fritters. Cook for about 3 minutes on each side until golden brown.

Venison Sausages with Rooibos

Prep Time: 30 minutes

Cook Time: 1 hour

2 lb ground venison
1 tablespoon kosher salt
1 teaspoon black pepper
2 cloves garlic, minced

1 teaspoon juniper berries, crushed
1 tablespoon finely ground Rooibos tea leaves
Natural sausage casings

In a bowl, mix ground venison, salt, pepper, garlic, juniper berries, and finely ground Rooibos tea leaves.

Soak natural casings in warm water for 30 minutes. Rinse thoroughly. Stuff the meat mixture into the casings, twisting into links.

Place sausages in a pot of water, bring to a boil, then simmer for 45 minutes. Finish by grilling or pan-frying until browned.

Kūmara (Sweet Potato) Crackers

Prep Time: 20 minutes

Cook Time: 10 minutes

1 cup Kūmara, mashed
1 cup flour

1/2 teaspoon salt
1/4 cup olive oil

Mix mashed Kūmara, flour, salt, and olive oil until a dough forms. Roll out dough thinly on a floured surface. Cut into desired shapes.

Preheat oven to 350°F. Place dough pieces on a baking sheet and bake for 10 minutes until crisp.

Māori Rewena (Sourdough) Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Fermenting Time: 24 hours

4 cups flour
1 teaspoon salt
1 cup mashed potato

2 cups warm water
1 teaspoon sugar

Mix mashed potato, warm water, and sugar to create a starter. Let sit for 24 hours until bubbly.

Mix flour and salt in a large bowl. Add the starter and knead until a dough forms. Let rise for 1 hour.

Preheat oven to 375°F. Shape dough into a loaf and place on a greased baking sheet. Bake for 1 hour until golden brown.

Kiwifruit Chutney with Chamomile

Prep Time: 15 minutes

6 kiwifruits, peeled and chopped
1/2 cup sugar
1/2 cup apple cider vinegar

Cook Time: 40 minutes

1 tablespoon finely ground Chamomile tea leaves
1 onion, chopped
1 teaspoon ginger, grated

Combine all ingredients in a saucepan. Bring to a boil, then simmer for 40 minutes until thickened.

Green-Lipped Mussel Dip with Wuyi Ensemble

Prep Time: 15 minutes

1 lb green-lipped mussels, cooked and chopped
1/2 cup mayonnaise

Cook Time: 10 minutes

1 tablespoon finely ground Wuyi Ensemble tea leaves
1 tablespoon lemon juice
Salt and pepper to taste

Mix chopped mussels, mayonnaise, finely ground Wuyi Ensemble tea leaves, lemon juice, salt, and pepper in a bowl.

Kumara and Chickpea Hummus with Sencha Overture

Prep Time: 15 minutes

1 cup Kūmara, roasted and mashed
1 can chickpeas, drained
2 tablespoons tahini
1 clove garlic, minced

Cook Time: 20 minutes

1 tablespoon lemon juice
1 tablespoon finely ground Sencha Overture tea leaves
Salt and pepper to taste

Blend all ingredients in a food processor until smooth. Adjust seasoning to taste.

Feijoa Jam with Green Bean Almondine Tea

Prep Time: 20 minutes

Cook Time: 1 hour

2 lb feijoas, peeled and chopped
4 cups sugar
1 cup water

1 tablespoon Green Bean Almondine tea leaves

Combine feijoas, sugar, and water in a pot. Bring to a boil, then simmer for 45 minutes, stirring occasionally.

Steep Lemon Balm tea leaves in hot water, then strain and add to the jam. Simmer for another 15 minutes. Pour into sterilized jars and seal.

Pohutukawa Honey and Earl Grey Marmalade

Prep Time: 20 minutes

Cook Time: 1 hour

4 oranges, peeled and chopped
4 cups sugar
1 cup water

1/4 cup Pohutukawa honey
1 tablespoon Earl Grey tea leaves

Combine oranges, sugar, water, and Pohutukawa honey in a pot. Bring to a boil, then simmer for 45 minutes, stirring occasionally.

Steep Earl Grey tea leaves in hot water, then strain and add to the marmalade. Simmer for another 15 minutes. Pour into sterilized jars and seal.

Where to find things:

You can find Pohutukawa Honey at the following locations:

- ➔ **New Seasons Market:** They often carry a variety of specialty and local products.
- ➔ **Whole Foods Market:** Known for its wide selection of organic and specialty items, Whole Foods is a good place to look for Pohutukawa Honey.
- ➔ **Online Retailers:** I did a quick Google search for Pohutukawa and quite a few options popped up.

Manuka Honey can be found at Adagiobees.com and other specialty grocers.