

Portuguese-Inspired Charcuterie Board Menu

Meats

Chouriço with Yunnan Noir
Tea-Cured Pork Loin with Earl Grey Bravo
Piri Piri Chicken Skewers with Masala Chai

Cheeses

Queijo da Serra (Sheep's Milk Cheese)
Queijo São Jorge (Cow's Milk Cheese)
Manchego

Nuts

Roasted Almonds
Honey-Glazed Walnuts

Fruits And Vegetables

Dried Figs
Fresh Grapes
Pickled Peppers with Yunnan Noir
Pickled Onions with Earl Grey Bravo

Crackers And Breads

Portuguese Cornbread (Broa)
Water Crackers
Baguette

Dips And Spreads

Piri Piri Sauce
Olive Tapenade
Sardine Pâté

Jams And Chutneys

Fig Jam with Yunnan Noir
Orange Marmalade with Earl Grey Bravo

Chouriço with Yunnan Noir

Prep Time: 20 minutes

Cook Time: 30 minutes

1 lb chouriço (available at specialty stores or butcher shops)
2 T finely ground Yunnan Noir tea leaves
1/4 C red wine

1 T olive oil
1 † garlic powder
1 † paprika
1/2 † black pepper

Prepare the chouriço In a bowl, mix Yunnan Noir tea leaves, red wine, olive oil, garlic powder, paprika, and black pepper until well combined.

Cook the chouriço Add the chouriço to the mixture and let it marinate for 30 minutes. Grill or pan-fry over medium-high heat for about 15 minutes, turning occasionally, until fully cooked.

Pork Loin with Earl Grey Bravo

Prep Time: 20 minutes

Cook Time: 1 hour

Cure Time: 24 hours

1 lb pork loin
2 T finely ground Earl Grey Bravo tea leaves
1/4 C kosher salt
1/4 C brown sugar

1 † pink curing salt
1 † black pepper
1 † garlic powder

Prepare the cure In a bowl, mix Earl Grey Bravo tea leaves, kosher salt, brown sugar, pink curing salt, black pepper, and garlic powder until well combined.

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

Cook the pork loin Preheat your oven to 350°F. Rinse the pork loin under cold water to remove the cure. Place on a baking sheet and roast for 1 hour, or until the internal temperature reaches 145°F. Let it cool before slicing.

Piri Piri 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 piri piri sauce
1 † garlic powder
1 † paprika
1 † salt

Prepare the marinade In a bowl, mix Masala Chai tea leaves, olive oil, lemon juice, piri piri 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 Peppers with Yunnan Noir

Prep Time: 15 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

4 bell peppers, thinly sliced
1/2 C apple cider vinegar
1/2 C water
2 T finely ground Yunnan Noir 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 Noir 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 peppers Place the pepper 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 Onions with Earl Grey Bravo

Prep Time: 10 minutes

Additional Time: 1 hour

Cook Time: 10 minutes

2 lg red onions, 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 onions Place the onion 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.

Fig Jam with Yunnan Noir

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C fresh figs, chopped

2 C granulated sugar

1/4 C lemon juice

2 T finely ground Yunnan Noir tea leaves

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

Orange Marmalade with Earl Grey Bravo

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C oranges, peeled and chopped

2 C granulated sugar

1/4 C lemon juice

2 T finely ground Earl Grey Bravo tea leaves

Prepare the marmalade In a saucepan, combine oranges, sugar, lemon juice, and Earl Grey Bravo tea leaves. Bring to a boil, then reduce heat and simmer for 30 minutes, or until thickened. Let cool before serving.

Broa (Portuguese Cornbread)

Prep Time: 30 minutes

Additional Time: 2 hours

Cook Time: 1 hour

2 C all-purpose flour
1 C fine-ground cornmeal
1 t salt

2 t active dry yeast
1 C warm water
2 T finely ground Yunnan Noir tea leaves

Prepare the dough In a bowl, mix flour, cornmeal, salt, and Yunnan Noir tea leaves. In a separate bowl, dissolve yeast in warm water and let it sit for 5 minutes until foamy. Add the yeast mixture to the dry ingredients and mix until a dough forms. Knead on a floured surface until smooth.

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

Shape the bread Punch down the dough, shape into a round loaf, and place on a greased baking sheet. Cover and let rise for another hour.

Bake the bread Preheat your oven to 400°F. Bake the bread for 1 hour, or until the crust is golden brown and the bread sounds hollow when tapped. Let cool before slicing.

Piri Piri Sauce

Prep Time: 10 minutes

Cook Time: 20 minutes

1 C African bird's eye chilies, stems removed
2 red bell peppers, seeds removed and roughly chopped
1 red onion, roughly chopped
4 cloves garlic, peeled

1/4 C olive oil
1/4 C red wine vinegar
1/4 C lemon juice
1 T smoked paprika
1 t dried oregano
1 t salt

Prepare the sauce In a food processor, combine all ingredients and blend until smooth. Transfer to a saucepan and simmer over medium heat for 20 minutes, stirring occasionally. Let cool before serving.

Olive Tapenade

Prep Time: 10 minutes

1 C pitted Kalamata olives
1 C pitted green olives
2 T capers, drained
2 cloves garlic, minced

1 T lemon juice
1/4 C olive oil
2 T finely ground Yunnan Noir tea leaves

Prepare the tapenade In a food processor, combine all ingredients and pulse until finely chopped but not pureed. Transfer to a bowl and serve.

Sardine Pâté

Prep Time: 10 minutes

2 cans sardines in olive oil, drained
1 T butter, softened
1 T Dijon mustard
1 T lemon juice

1 T capers, drained
2 T finely ground Earl Grey Bravo tea leaves
Salt and pepper to taste

Prepare the pâté In a food processor, combine all ingredients and blend until smooth. Transfer to a bowl and serve.

Where to Find Ingredients

Queijo da Serra

Queijo da Serra is a Portuguese sheep's milk cheese. It might be challenging to find in regular grocery stores in the United States. However, you can try the following places:

Portugalia Marketplace - They offer a variety of Portuguese cheeses, including Queijo da Serra

BuyPortugueseFood.com - An online store that sells Queijo da Serra

If you can't find Queijo da Serra, you can substitute it with Manchego or Pecorino Romano, which have similar textures and flavors.

Queijo São Jorge

Queijo São Jorge is a Portuguese cow's milk cheese. It might be challenging to find in regular grocery stores in the United States. However, you can try the following places:

Portugalia Marketplace - They offer a variety of Portuguese cheeses, including Queijo São Jorge

Joe Matos Cheese Factory - Located in California, they produce St. Jorge cheese, which is like Queijo São Jorge