

Alpine Deluxe Charcuterie Board Menu

Meats

Bündnerfleisch with Earl Grey Bravo Tea
Swiss Landjäger with Masala Chai Tea
Venison Sausage with Irish Breakfast Tea
Duck Rillettes with Adagio Blood Orange Tea
Saucisson Sec with Adagio Earl Grey Supreme Tea

Cheeses

Emmental (Switzerland)
Gruyère (Switzerland)
Appenzeller (Switzerland)
Brie de Meaux (France)
Roquefort (France)
Comté (France)

Nuts

Walnuts
Hazelnuts
Almonds

Fruits and Vegetables

Apples
Pears
Grapes
Pickled Pearl Onions
Pickled Cornichons

Crackers and Breads

Rye Bread
Water Crackers
Pretzel Crisps
Baguette Slices

Dips and Spreads

Mustard with Masala Chai Tea
Herbed Goat Cheese Spread with Chamomile Tea
Apricot Jam with Honeybush Apricot Tea

Jams and Chutneys

Apple Chutney with Spiced Apple Chai Tea
Fig Jam with Fig Jam Tea

Bündnerfleisch with Earl Grey Bravo Tea

Prep Time: 30 minutes

Cure Time: 3-5 weeks

1 lb beef (upper thigh or shoulder)

1/4 C kosher salt

1/4 C brown sugar

1 † pink curing salt

2 T Earl Grey Bravo tea leaves, finely

ground

1 † black pepper

1 † garlic powder

1/2 C white wine

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

Cure the beef Rub the beef thoroughly with the cure mixture. Place in a resealable plastic bag, ensuring it is well-coated. Refrigerate for 3-5 weeks, turning the bag daily. After the initial curing period, rinse the beef under cold water to remove the cure. Pat dry with paper towels.

Dry the beef Hang the beef in a cool, dry place (or in the fridge) for 12-24 weeks until it reaches the desired dryness. Thinly slice and serve.

Swiss Landjäger with Masala Chai Tea

Prep Time: 30 minutes

Dry Time: 2-3 weeks

Cure Time: 7 days

1 lb ground pork

1 lb ground beef

2 T Masala Chai tea leaves, finely ground

1/4 C kosher salt

1/4 C brown sugar

1 † pink curing salt

1 † black pepper

1 † garlic powder

1/2 † nutmeg

1/2 † coriander

1/2 † caraway seeds

Sausage casings

Prepare the mixture In a bowl, mix ground pork, ground beef, Masala Chai tea leaves, kosher salt, brown sugar, pink curing salt, black pepper, garlic powder, nutmeg, coriander, and caraway seeds until well combined.

Stuff the sausages Stuff the sausage casings with the meat mixture. Twist into 6-inch links and tie the ends.

Cure the sausages Hang the sausages in a cool, dry place (or in the fridge) for 7 days. After curing, dry the sausages for 2-3 weeks until they reach the desired dryness. Slice and serve.

Venison Sausage with Irish Breakfast Tea

Prep Time: 30 minutes

Cook Time: 20 minutes

1 lb ground venison
1/2 lb ground pork
2 T Irish Breakfast tea leaves, finely ground
1/4 C red wine
1 † kosher salt

1 † black pepper
1 † garlic powder
1/2 † thyme
1/2 † rosemary
Sausage casings

Prepare the mixture In a bowl, mix ground venison, ground pork, Irish Breakfast tea leaves, red wine, kosher salt, black pepper, garlic powder, thyme, and rosemary until well combined.

Stuff the sausages Stuff the sausage casings with the meat mixture. Twist into 6-inch links and tie the ends.

Cook the sausages. Heat a skillet over medium heat. Cook the sausages until fully cooked, about 10-12 minutes per side. Let it cool before serving.

Duck Rillettes with Adagio Blood Orange Tea

Prep Time: 30 minutes

Cook Time: 3 hours

2 duck legs
1/4 C kosher salt
2 T Adagio Blood Orange tea leaves, finely ground

1 † black pepper
1 † garlic powder
1/2 C duck fat

Prepare the duck Rub the duck legs with kosher salt, Blood Orange tea leaves, black pepper, and garlic powder. Place in a baking dish and cover. Refrigerate for 24 hours.

Cook the duck. Preheat oven to 250°F. Rinse the duck legs and pat dry. Place in a baking dish and cover with duck fat. Cook for 3 hours or until the meat is tender and easily shredded.

Shred and store Shred the duck meat and mix with some of the cooking fat. Pack into jars and cover with a layer of fat. Refrigerate until ready to serve.

Saucisson Sec

with Adagio Earl Grey Supreme Tea

Prep Time: 30 minutes

Cure Time: 3 weeks

1 lb ground pork
1/4 C kosher salt
1/4 C brown sugar
1 t pink curing salt
2 T Adagio Earl Grey Supreme tea leaves,

finely ground
1 t black pepper
1 t garlic powder
Sausage casings

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

Stuff the sausages Stuff the sausage casings with the meat mixture. Twist into 6-inch links and tie the ends.

Cure the sausages Hang the sausages in a cool, dry place (or in the fridge) for 3 weeks. Slice and serve.

Mustard with Masala Chai Tea

Prep Time: 15 minutes

Cook Time: 10 minutes

1/2 C yellow mustard seeds
1/2 C brown mustard seeds
1 C apple cider vinegar
1/2 C water

2 T Masala Chai tea leaves
1/4 C honey
1 t salt

Infuse the vinegar In a saucepan, heat the apple cider vinegar and water until it begins to simmer. Remove from heat and add the Masala Chai tea leaves. Cover and let it steep for 10 minutes. Strain to remove tea leaves.

Prepare the mustard In a bowl, combine the mustard seeds, infused vinegar, honey, and salt. Let it sit at room temperature for 24 hours. Blend to desired consistency. Refrigerate until ready to serve.

Herbed Goat Cheese Spread with Chamomile Tea

Prep Time: 10 minutes

8 oz goat cheese	1 T chopped fresh rosemary
2 T Chamomile tea leaves, finely ground	1 T honey
1 T chopped fresh thyme	1/4 t salt

Prepare the spread In a bowl, mix goat cheese, Chamomile tea leaves, thyme, rosemary, honey, and salt until well combined. Refrigerate until ready to serve.

Apricot Jam with Honeybush Apricot Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C apricots, pitted and chopped	2 T Honeybush Apricot tea leaves, finely ground
2 C granulated sugar	
1/4 C lemon juice	

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

Apple Chutney with Spiced Apple Chai Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 lg apples, peeled and diced	1 T Spiced Apple Chai tea leaves
1/2 C apple cider vinegar	1 t ground ginger
1/2 C brown sugar	1/2 t ground cinnamon
1/4 C granulated sugar	1/4 t ground cloves
1/2 C raisins	1/4 t 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.

Fig Jam with Fig Jam Tea

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C figs, chopped	1/4 C lemon juice
2 C granulated sugar	2 T Fig Jam tea leaves, finely ground

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