

Indian-Inspired Charcuterie Board Menu

Meats

Tandoori Chicken Skewers with Masala Chai
Tea-Cured Lamb Kebabs with Assam Melody
Spicy Paneer Tikka with Darjeeling Sungma Summer

Cheeses

Paneer Cubes with Tikka Spices
(Paneer is available at most Indian grocery stores)
Spiced Yogurt Cheese Balls

Nuts

Masala Cashews
Roasted Chickpeas

Fruits And Vegetables

Mango Slices
Pomegranate Seeds
Pickled Carrots
Pickled Radish

Crackers And Breads

Naan Bread (available at most grocery stores)
Papadum (available at most Indian grocery stores)
Roti (you may need to do a search for Roti to yield local retailers)

Dips And Spreads

Mint Cilantro Chutney
Tamarind Chutney
Spicy Mango Chutney

Jams And Chutneys

Tomato Chutney with Assam Melody
Green Chutney with Green Tea Citrus

Tandoori 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
1/2 C plain yogurt
2 T lemon juice
2 T vegetable oil
1 T ginger-garlic paste

1 † ground cumin
1 † ground coriander
1 † paprika
1/2 † turmeric
1/2 † cayenne pepper
1 † salt

Prepare the marinade In a bowl, mix Masala Chai tea leaves, yogurt, lemon juice, vegetable oil, ginger-garlic paste, cumin, coriander, paprika, turmeric, cayenne pepper, 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.

Lamb Kebabs with Assam Melody

Prep Time: 20 minutes

Cook Time: 15 minutes

Cure Time: 24 hours

1 lb ground lamb
2 T finely ground Assam Melody tea leaves
1/4 C kosher salt
1/4 C brown sugar
1 † pink curing salt

1 † ground cumin
1 † ground coriander
1 † black pepper
1/2 † cayenne pepper

Prepare the cure In a bowl, mix Assam Melody tea leaves, kosher salt, brown sugar, pink curing salt, cumin, coriander, black pepper, and cayenne pepper until well combined.

Cure the lamb Mix the ground lamb with the cure mixture. Form into kebabs and wrap in plastic wrap. Refrigerate for 24 hours.

Cook the kebabs Preheat your grill or skillet over medium-high heat. Cook the lamb kebabs for about 5-7 minutes on each side, until fully cooked.

Spicy Paneer Tikka

with Darjeeling Sungma Summer

Prep Time: 20 minutes

Marinate Time: 2 hours

Cook Time: 10 minutes

1 lb paneer, cut into cubes
2 T finely ground Darjeeling Summer tea leaves
1/2 C plain yogurt
2 T lemon juice
2 T vegetable oil
1 T ginger-garlic paste

1 † ground cumin
1 † ground coriander
1 † paprika
1/2 † turmeric
1/2 † cayenne pepper
1 † salt

Prepare the marinade In a bowl, mix Darjeeling Summer tea leaves, yogurt, lemon juice, vegetable oil, ginger-garlic paste, cumin, coriander, paprika, turmeric, cayenne pepper, and salt until well combined.

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

Cook the paneer Thread the marinated paneer cubes onto skewers. Grill or broil for about 5 minutes on each side, until fully cooked.

Mint Cilantro Chutney

Prep Time: 10 minutes

1 C fresh mint leaves
1 C fresh cilantro leaves
1/4 C plain yogurt
2 T lemon juice

2 green chilies, chopped
1 † ground cumin
1 † salt

Prepare the chutney In a blender, combine mint leaves, cilantro leaves, yogurt, lemon juice, green chilies, cumin, and salt. Blend until smooth. Refrigerate until ready to serve.

Tamarind Chutney

Prep Time: 10 minutes

Cook Time: 10 minutes

1/2 C tamarind paste
1/2 C water
1/4 C jaggery or brown sugar
1 † ground cumin

1 † ground coriander
1/2 † cayenne pepper
1/2 † salt

Prepare the chutney In a saucepan, combine tamarind paste, water, jaggery, cumin, coriander, cayenne pepper, and salt. Bring to a boil, then reduce heat and simmer for 10 minutes. Let cool before serving.

Spicy Mango Chutney

Prep Time: 15 minutes

Cook Time: 30 minutes

2 C diced mango
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
1 T finely ground Mango tea leaves

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.

Tomato Chutney with Assam Melody

Prep Time: 15 minutes

Cook Time: 30 minutes

4 C chopped tomatoes
1/2 C apple cider vinegar
1/2 C brown sugar
1/4 C granulated sugar
2 T finely ground Assam Melody tea leaves

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.

Green Chutney with Citrus Mint Green Tea

Prep Time: 10 minutes

1 C fresh cilantro leaves
1/2 C fresh mint leaves
1/4 C plain yogurt
2 T lemon juice
2 green chilies, chopped

1 T finely ground Citrus Mint Green Tea leaves
1 † ground cumin
1 † salt

Prepare the chutney In a blender, combine cilantro leaves, mint leaves, yogurt, lemon juice, green chilies, Citrus Mint Green Tea leaves, cumin, and salt. Blend until smooth. Refrigerate until ready to serve.

Paneer Cubes with Tikka Spices

Prep Time: 10 minutes

1 lb paneer, cut into cubes
1 T ground cumin
1 T ground coriander
1 t paprika

1/2 t turmeric
1/2 t cayenne pepper
1 t salt

Prepare the paneer In a bowl, mix cumin, coriander, paprika, turmeric, cayenne pepper, and salt. Toss the paneer cubes in the spice mixture until well coated.

Spiced Yogurt Cheese Balls

Prep Time: 15 minutes

Additional Time: 2 hours

2 C plain yogurt
1 t ground cumin
1 t ground coriander
1/2 t paprika

1/2 t turmeric
1/2 t cayenne pepper
1 t salt

Prepare the cheese balls Line a strainer with cheesecloth and place over a bowl. Pour the yogurt into the cheesecloth and let drain for 2 hours. Transfer the thickened yogurt to a bowl and mix in cumin, coriander, paprika, turmeric, cayenne pepper, and salt. Roll into small balls and refrigerate until ready to serve.