

Mezze Board

Cheese Selections:

GRUYÈRE: A firm cheese with a slightly nutty flavor, perfect with caraway seeds.

BRIE: A soft, creamy cheese that pairs well with fruit spreads.

GORGONZOLA: A blue cheese with a strong, tangy flavor.

MANCHEGO: A semi-hard cheese with a nutty

flavor.

KEFALOTYRI: A hard, salty cheese ideal for frying (Saganaki).

LABNEH: A creamy, tangy cheese made from strained yogurt.

HALLOUMI: A firm, salty cheese that can be grilled or fried.

Divina Market Spreads:

SOUR CHERRY SPREAD WITH DEWY CHERRY TEA

1 jar Divina Sour Cherry Spread
1 T Dewy Cherry tea leaves

½ C water

Brew the Dewy Cherry tea leaves in ½ C of hot water for 5 minutes. Strain and let cool. Mix the brewed tea with the sour cherry spread until well combined. Chill before serving.

ORANGE FIG SPREAD WITH ORANGE TEA

1 jar Divina Orange Fig Spread
1 T orange tea leaves

½ C water

Brew the orange tea leaves in ½ C of hot water for 5 minutes. Strain and let cool. Mix the brewed tea with the orange fig spread until well combined. Chill before serving.

DATE SPREAD WITH PU-ERH DANTE TEA

1 jar Divina Date Spread
1 T Pu-erh Dante tea leaves

½ C water.

Brew the Pu-erh Dante tea leaves in ½ C of hot water for 5 minutes. Strain and let cool. Mix the brewed tea with the date spread until well combined. Chill before serving.

Homemade Dip:

ROASTED RED PEPPER HUMMUS

1 can chickpeas
2 roasted red peppers
2 T tahini
1 T olive oil

1 T lemon juice
1 garlic clove
salt to taste

Blend all ingredients until smooth. Adjust seasoning as needed.

Pickled Vegetables:

PICKLED CARROTS

1 lb carrots
1 C water
1 C white vinegar
1 T sugar

1 T salt
1 t mustard seeds
1 t coriander seeds

Slice carrots into sticks. Boil water, vinegar, sugar, and salt. Pour over the carrots and spices in a jar. Cool and refrigerate for 24 hours.

PICKLED BEETS

2 lbs beets
1 C apple cider vinegar
1 C water
½ C sugar

1 T salt
1 † black peppercorns

Boil beets until tender. Boil vinegar, water, sugar, and salt. Pour over beets and peppercorns in a jar. Cool and refrigerate for 24 hours.

PICKLED ASPARAGUS WITH FORMOSA POUCHONG TEA

2 lbs asparagus
2 C water
1 C white vinegar
1 C apple cider vinegar
1 T Formosa Pouchong tea leaves
2 T kosher salt
2 T sugar
1 T black peppercorns

1 T mustard seeds
1 T cardamom seeds
1 T cocoa nibs
1 T pink peppercorns
4 garlic cloves
1 lemon sliced

Blanch asparagus. Boil water, vinegars, tea leaves, salt, sugar, and spices. Strain tea leaves. Pack asparagus, garlic, and lemon in jars. Pour brine over. Cool and refrigerate for 24 hours.

Dolmas:

LAMB DOLMAS WITH YUNNAN JIG TEA

1 jar grape leaves (16 oz), rinsed and drained
2 lbs ground lamb
1 C uncooked rice
1 onion, finely chopped
1 garlic clove, minced
2 T olive oil
1 T fresh mint, chopped

1 T fresh parsley, chopped
1 † dried oregano
salt and pepper to taste
1 T Yunnan Jig tea leaves
2 C chicken broth
juice of 1 lemon.

Brew the Yunnan Jig tea leaves in 1 C of hot water for 5 minutes. Strain and let cool. Mix lamb, rice, onion, garlic, olive oil, mint, parsley, oregano, salt, pepper, and brewed tea. Place a Tbsp of filling on each grape leaf and roll tightly. Layer in a pot, add lemon juice and chicken broth. Simmer for 40-60 minutes until rice is tender.

VEGAN DOLMAS WITH SPEARMINT TEA

1 jar grape leaves (16 oz), rinsed and drained
2 ⅓ C long-grain rice
4 green onions, chopped
½ yellow onion, chopped
⅓ C raisins, chopped
½ C fresh mint, chopped

1 lemon, zest and juice
⅓ C pine nuts, finely chopped
salt to taste
1 † Spearmint tea leaves
2 quarts water.

Brew the Spearmint tea leaves in 1 C of hot water for 5 minutes. Strain and let cool. Mix rice, green onions, yellow onion, raisins, mint, lemon zest, lemon juice, pine nuts, salt, and brewed tea. Place a Tbsp of filling on each grape leaf and roll tightly. Layer in a pot, add water. Simmer for 40-60 minutes until rice is tender.

Cracker Suggestions:

WATER CRACKERS WHOLE WHEAT CRACKERS SEEDED CRACKERS

CARAWAY THIN CRACKERS

1 C rye flour
½ C whole wheat flour
½ C 7 grain flour blend
½ C + 2 T warm water
2 T olive oil

CARAWAY THIN CRACKERS JASMINE CHUN HAO CRACKERS

1 ½ T caraway seeds
½ t baking powder
1 t kosher salt
coarse salt for sprinkling

Mix all ingredients into a dough. Rest for 1 hour. Roll thin and cut into shapes. Brush with olive oil, sprinkle with coarse salt. Bake at 425°F for 10 minutes or until golden.

JASMINE CHUN HAO CRACKERS

1 C all-purpose flour
½ C whole wheat flour
1 T Jasmine Chun Hao tea leaves (ground into a fine powder)
½ C + 2 T warm water

2 T olive oil
1 t baking powder
1 t kosher salt
coarse salt for sprinkling.

Mix all ingredients into a dough. Rest for 1 hour. Roll thin and cut into shapes. Brush with olive oil, sprinkle with coarse salt. Bake at 425°F for 10 minutes or until golden.

Additional Recipes:

TABOULEH WITH SPEARMINT TEA

½ C fine bulgur wheat
4 firm Roma tomatoes (very finely chopped)
1 English cucumber (very finely chopped)
2 bunches parsley (very finely chopped)
15 fresh mint leaves (very finely chopped)
4 green onions (very finely chopped)

1 t Spearmint tea leaves
3-4 T lime juice
3-4 T extra virgin olive oil
salt to taste

Wash the bulgur wheat and soak it in water for 5-7 minutes. Drain very well. Very finely chop the vegetables, herbs, and green onions. Place the chopped vegetables, herbs, and green onions in a mixing bowl. Add the bulgur and season with salt. Mix gently. Add the lime juice, olive oil, and ground Spearmint tea leaves. Mix again. Cover and refrigerate for 30 minutes before serving.

TZATZIKI SAUCE WITH MELONBERRY GREEN TEA

1 C Greek yogurt
1/2 cucumber, grated and drained
1 clove garlic, minced
1 T fresh dill, chopped
1 T fresh mint, chopped

1 T lemon juice
1 t lemon zest
1 t finely ground Melonberry Green tea
Salt and pepper to taste

Grate the cucumber and squeeze out excess moisture using a cheesecloth or paper towel. In a bowl, combine Greek yogurt, grated cucumber, minced garlic, fresh dill, fresh mint, lemon juice, lemon zest, and finely ground Melonberry Green Tea. Add salt and pepper to taste. Refrigerate for at least 1 hour to allow the flavors to meld.

TAHINI

1 C sesame seeds
4 T neutral flavored oil (such as avocado, grape seed, vegetable, or light olive oil)

pinch of salt (optional)

Toast the sesame seeds in a dry skillet over medium-low heat until fragrant and golden. Add the toasted sesame seeds to a food processor and process until a crumbly paste forms. Add 2 T oil and process for 2-3 minutes more, stopping to scrape the sides. Add more oil if needed to achieve a smooth, pourable consistency. Add salt to taste. Store in an airtight container in the fridge for up to a month.

CHOCOLATE HUMMUS WITH CHOCOLATE TRUFFLE TEA

1 can (15 oz) chickpeas, drained and rinsed
1/4 C cocoa powder
1/4 C maple syrup or honey
2 T almond butter or tahini

1 † vanilla extract
1 † finely ground Chocolate Truffle Tea
1/4 † sea salt
2-4 T water (as needed)

In a food processor, combine chickpeas, cocoa powder, maple syrup (or honey), almond butter (or tahini), vanilla extract, finely ground Chocolate Truffle Tea, and sea salt. Blend until the mixture is smooth and creamy. Add water, one Tbsp at a time, until the desired consistency is reached.

Assembly Tips:

ARRANGE CHEESES: Place cheeses on the board first, spacing them out.

ADD SPREADS AND DIPS: Place in small bowls around the cheeses.

PICKLED VEGETABLES: Arrange them in small bowls or directly on the board.

PEPPADEWS: Place in a small bowl.

ARTICHOKE HEARTS: Place small mounds in spots that appear empty.

CRACKERS: Arrange around the edges of the board.

GARNISH: Add fresh herbs, nuts, and fruits for color and variety.