

## **Recipe**

### **Spring Radish Toast with Chive Butter**

#### ***Ingredients***

***1 loaf ciabatta bread ( Baguette also works well.)***

***1/4 cup olive oil***

***8 oz. fresh varietal radishes ( Standard red salad radishes work just as well, but if you can find local varietals such as watermelon radishes, or easter egg radishes that is even better. )***

***6 Tbl. unsalted butter, at room temperature***

***1 pkg. or 1/2 oz. of fresh chives, minced***

***1 tsp. sea salt + some extra to season***

***1/4 tsp. ground black pepper***

***some pea tendrils, watercress or arugula leaves for garnish***

#### ***Directions***

- Pre-heat the oven to 325 degrees and adjust a baking rack to the middle position.
- Slice the bread across into 1/4 inch slices and arrange on a baking sheet.
- brush the slices of bread on each side with olive oil.
- Place the baking sheet with bread slices on the middle oven rack and toast at 325 degrees for about 7 minutes, or until just starting to turn golden brown.
- Remove the tray and carefully transfer the toasts to a room temperature baking sheet to stop them from browning any further, and allow them cool.



- Add the room temperature butter, minced chives, salt and ground pepper to a stand mixer fitted with a wire whip ( A standard hand mixer and medium sized mixing bowl will suffice. )
- Starting on low and quickly adjusting to medium, and then high speed, whip the butter for about 1 & 1/2 minutes or until the butter has paled to a lighter, almost white color and set aside.
- Slice the radishes with a sharp slicing knife into paper thin disk-like slices, or as thin as you like them.
- When the toasts have cooled, slather the chive butter onto the toast, distributing the butter as evenly as possible throughout all the toast pieces. A soup spoon or condiment knife works great for this.
- Trim some nice pieces of pea tendrils or clean, dry watercress and decoratively add 1 or two pretty pieces with short stems to each piece of toast atop the butter.
- Next layer the radish slices in a fan like fashion across the tops of the buttered toasts. ( Use about 8-10 thin slices of radish per toast. )
- Arrange the toast on a serving tray, sprinkle with a little more sea salt and serve.

### ***Chef's Notes***

*This Radish Toast is a wonderful spring hors d'oeuvre, and there is no better pairing for radishes than some homemade chive butter. We have found that it a fantastic way to feature those varietal farmers market radishes with the layering of natural pastel colors. Look for varietals such as watermelon radish, easter egg, and icicle radishes. They come in all different shapes, sizes, colors and varying degrees of*





*spiciness. Pea tendrils are not always easy to find, so watercress or arugula leaves make a great substitute.*

