



## Roasted radishes on ricotta with smoky brown butter

*This is a dish to nibble at the beginning of a meal, ideally with a glass of sauvignon blanc. Serve with toast for scooping.*

**Serves** 4 as a starter

**Prepare** 10 minutes

**Cook** 30 minutes

- 2 x 150g packs **French Breakfast Radishes**, leaves reserved (if any)
- 2 tbsp olive oil
- 1 clove garlic, crushed
- 1 unwaxed lemon, zest and juice
- 250g tub ricotta
- 50g unsalted butter
- $\frac{3}{4}$  tsp smoked paprika
- $\frac{1}{2}$  x 20g pack chives, finely chopped
- Sourdough toast, to serve

**1** Preheat the oven to 190°C, gas mark 5. Put the radishes and oil in a roasting tin; season and mix well. Roast for 20-25 minutes until soft, then stir in the garlic (and radish leaves if using) and roast for 3 minutes more. Remove from the oven and stir in  $\frac{1}{2}$  of the lemon zest and juice.

**2** Meanwhile, tip the ricotta into a bowl and beat with a spoon until smooth; set aside. In a small pan, melt the butter over a medium heat and cook, swirling occasionally, until the butter foams, then subsides and starts to form brown specks in the bottom of the pan. Remove from the heat, then stir in the smoked paprika and a pinch of salt, plus a little of the remaining lemon juice.

**3** Spread the ricotta over a platter or large plate, then pile the roast radishes in the middle with some of their juices. Stir the brown butter well and drizzle over the top. Finish with a sprinkling of chives and the remaining lemon zest. Serve with sourdough toast for scooping.

**Per serving** 1078kJ/261kcal/24g fat/12g saturated fat/2.7g carbs/2.6g sugars/1.3g fibre/6.6g protein/0.3g salt/gluten free

*Starter*