

FRENCH BREAKFAST RADISHES WITH HERBED BUTTER

Serves 8

In honor of spring, we look to the French Gallery and Jean-Honoré Fragonard's sublime masterpiece, *Blindman's Buff*, as muse for the latest Timken-inspired recipe. This lighthearted scene of couples and families at play in a garden evokes the vibrant pink French Breakfast Radish, and what better way to indulge in this mild, almost sweet radish than with herbed butter on toasted baguettes? A classic, elegant French snack worthy of sharing outdoors.

RECIPE

INGREDIENTS

Herbed Butter:

- 10 Tablespoons unsalted butter, at room temperature
- 1 ½ Tablespoons finely chopped shallots
- 2 teaspoons minced chives
- 2 teaspoons finely minced parsley leaves
- ¾ teaspoon fresh lemon juice
- ¾ teaspoon sea salt

- 1 baguette
- 6 French Breakfast radishes
- Sea salt flakes
- 6 teaspoons minced chives
- Chive blossoms for garnish

DIRECTIONS

Preheat oven to Broil.

To make the herbed butter, combine butter, shallots, and fresh herbs in a medium mixing bowl. With an electric beater, beat on low speed until ingredients are combined, being careful not to whip the butter. Cover bowl and set aside.

Thinly slice the radishes, length-wise, and set aside.

Slice the baguette on an angle to create elongated slices and place on a baking sheet. Bake the slices until the tops are lightly golden brown, approximately 6-8 minutes. Remove from oven and let cool for 6-8 minutes.

After bread slices have cooled, spread a generous amount of herbed butter on each slice. Top with overlapping slices of radish. Finish with a sprinkling of sea salt flakes, minced chives, and chive blossoms. Serve at room temperature with your favorite Chardonnay.