



FINCH + FENNEL

Hibiscus Chili-Lime Salt Butter with Radishes & Baguette

INGREDIENTS:

- 6 oz Unsalted Butter
- 2 ½ Tbsp F+F Hibiscus Chili-Lime Sea Salt
- 8 Medium Radishes, red or breakfast
- ⅓ Crusty Baguette
- 2 tsp Chives, minced

INSTRUCTIONS:

1. In a small mixer with paddle attachment, mix unsalted butter with F+F Hibiscus Chili-Lime Sea Salt on low speed for about 5 minutes, until light & fluffy & pale in color.
2. Wash & destem the radishes, dry on a paper towel & slice very thinly by hand or with a Japanese mandolin.
3. Cut the baguette diagonally into 10 to 12 half-inch slices & lay out on a tray.
4. Smear or pipe a generous amount of the salted, whipped butter onto the slices.
5. Shingle a generous amount of thinly sliced radishes over the butter, dividing them evenly among the baguette slices, & serve.



Enjoy!

