

— STUFF WORTH EATING —

ROASTED RADISH & CREAM CHEESE TOAST

with Thyme & Crispy Seeds

SERVES: 2

PREP: 10 MINS | COOK: 20 MINS

HERE'S HOW TO DO IT...

YOU'LL NEED...

1 bunch of fresh radishes, halved
2 tbsp olive oil
2 thick slices of sourdough
150g cream cheese
A few sprigs of fresh thyme
2 tbsp roasted pumpkin or
sunflower seeds
Flaky sea salt
Freshly ground black pepper

1. Heat the oven to 200°C Fan / 220°C.
2. Toss the halved radishes with the olive oil, thyme, salt and pepper.
3. Roast for 18–20 minutes, turning halfway, until tender with lightly caramelised edges.
4. Toast the sourdough until golden.
5. Spread generously with cream cheese.
6. Spoon over the warm roasted radishes.
7. Scatter with the toasted seeds and a few extra thyme leaves.
8. Finish with a drizzle of olive oil and a twist of black pepper.



DIDDLY SQUAT FARM'S TIP

Don't be afraid to roast your radishes. The heat softens their peppery bite and brings out a gentle sweetness that's completely different from eating them raw.