## **BEST EVER RADISH APP**

## **Ingredients:**

\*Baguette Butter, at room temperature Radishes, thinly sliced Flaky sea salt



## **Directions:**

- 1) Cut the bread in rounds. (Toast and cool, if you'd like an extra crunch.)
- 2) Spread butter.
- 3) Top with radish rounds.
- 4) Sprinkle with sea salt flakes.

Enjoy deeply.

Allegro Wine Pairing: Riesling

\* King Arthur Flour has a great recipe and set of tutorials for homemade baguettes.