

Honey, Mascarpone, & Radish Toast

Yield: 6-8 servings

Ingredients

Toast:

1 loaf whole grain/seedy bread

Vegetable oil

Salt

Toppings:

½ cup mascarpone cheese

Cracked black pepper & sea salt

¼ cup honey

Good quality extra-virgin olive oil

8 Easter radishes, shaved

Directions

Toast:

Slice the bread into $\frac{3}{4}$ inch slices. Coat the bottom of a large sauté pan with oil over medium-low heat. When the oil is hot, work in batches to toast the bread in the oil for about 3 minutes on each side. Remove the bread to a paper-towel lined tray. Season the bread immediately with salt while it's still warm.

To serve:

Use a spoon to spread the mascarpone over each slice of warm bread. Season the cheese with a generous amount of cracked black pepper and sea salt. Drizzle the honey and olive oil over the cheese, and garnish with the shaved radishes. Cut the toasts diagonally or leave whole.

