

# *Radish and Herbed Butter Tea Sandwiches*

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## DIRECTIONS

**Harvest:** French breakfast radishes, micro greens or sprouts

**Servings:** Each slice of bread should need approx. 2-3 tsps. of the butter herb mixture and 1 sliced radish.

### Ingredients:

- Sliced bread - tea sandwiches are best on soft sliced white bread, crusts removed.
- Sweet cream salted butter - at room temperature.
- French breakfast radishes
- Fresh herbs - parsley, chives, etc.
- Micro greens or sprouts (radish if you have them)
- Salt - Fleur de sel is traditional but if you don't have any you can use sea salt or table salt.

### Instructions:

1. Dice the herbs and mix them into the soft butter, spread on the slices of bread.
2. Slice the radishes and layer them on the bread. Add a few micro greens or a few chives (if desired) and then sprinkle on the finishing salt.
3. Serve and enjoy!