

Fancy Radish Toasts

I used to cook in a very fancy vegan restaurant in Philadelphia, and one of my favorite dishes on the menu was a beautifully plated assortment of radishes, infused with seasonings reminiscent of sushi. This recipe is a nod to that dish, and to the notion that you don't have to eat fish to enjoy these flavors. Please note that I have included instructions to make a spread from either peas or avocados— both are delicious, but peas are in-season right now and avocados can be expensive, so feel free to choose your own adventure!

YIELD: 2 servings

EQUIPMENT: knife, cutting board, oven, 2 bowls, 8" x 8" oven-safe pan, small saucepan, strainer, citrus zester

DIETARY INFO: vegan, gluten-optional, nut-free, contains soy and alliums

INGREDIENTS:

For the fancy radish:

- 2 tablespoons soy sauce (sub tamari for a gluten-free option)
- 1 tablespoon mirin
- 1 teaspoon freshly grated ginger
- 7 ounces (212 grams) spring radishes, scrubbed clean & cut in half

For the pea/avocado spread & assembly:

- 1 ½ cup (200 grams) fresh or frozen peas (no need to defrost if frozen) OR 1 very ripe avocado
- The zest & juice of 1 lime
- 2 scallions, very thinly sliced
- ½ teaspoon toasted sesame oil
- Salt, to taste
- 2 thick slices sourdough-style bread, such as Wide Awake Bakery's Gary's Bread (sub gluten-free bread of choice)

Optional but highly recommended garnishes:

- ½ sheet nori
- 1 tablespoon sesame seeds

DIRECTIONS:

1. Preheat oven to 400 degrees Fahrenheit. In a medium bowl, mix together soy sauce, mirin and freshly grated ginger. Place radish halves in the bowl and stir to coat with the sauce.
2. In an 8"x8" oven safe dish, arrange dressed radishes cut side down. Pour remaining sauce from the bowl over the radishes. Reserve bowl for pea/avocado spread.

3. Bake, uncovered, for 20-25 minutes, or until radishes are tender and almost all liquid is evaporated. (Pay special attention towards the end of the baking time so that the radishes don't burn; if they seem too raw but all liquid has evaporated, add another splash of soy sauce and continue to bake until tender.) Remove from oven and allow to cool slightly.
4. While radishes are baking, assemble spread: if using peas, bring a small saucepan of salted water to a boil. Set a bowl filled with ice water next to the stove. Boil fresh peas for 3-4 minutes (frozen for 2-3 minutes) or until bright green and just tender. Drain and immediately place in ice water to stop the cooking.
5. Once peas have cooled down in their ice bath, drain thoroughly and place into your medium bowl. Mash with a fork until smooth. (If using avocado, simply mash with a fork and continue with the remaining directions) Add lime zest & juice, sliced scallions, toasted sesame oil and a healthy pinch of salt. Stir to combine and taste for seasoning, keeping in mind that the radishes will be quite salty from their soy sauce braise. Toast 2 slices of bread.
6. To assemble: spread pea/avocado mixture thickly over 2 pieces of toast and top with radishes. Using a pair of kitchen shears, thinly slice nori over the radishes. Top with sesame seeds and serve immediately.

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