

Roasted Radishes

Radishes seem to be doing particularly well this summer. They haven't fared too well in our garden though. Our one year old Labrador has been digging them up and eating them under the cloak of darkness each night as quickly as they mature, so I was pleased to see so many in my produce bag this week.

Most people associate radishes with salad. Their peppery crunch does add a certain oomph to the old greens, but don't restrict yourself to just munching them raw – radishes are great roasted too. And for those who find their peppery bite a bit too strong, the roasting process really mellows them; it brings out a whole new side to these familiar vegetables. With a taste not dissimilar to roast turnips or swede, roasted radishes have a very different texture than their fresh counterpart. They retain their high water content, so be careful when you bite into one as the hot liquid can be a bit of a hazard for the unaware.

2 bunches of radishes, topped and tailed
1 TBS olive oil
1 tsp honey or maple syrup
½ tsp paprika
½ tsp ground cumin
½ tsp garlic powder
Salt and pepper to taste

Pre-heat the oven to 220°C.

Cut larger radishes in halves or quarters, leaving smaller ones whole.

Mix the oil, sweetener and spice together. Pour over the radishes and toss to coat.

Bake for 15-20 minutes, or until cooked through and tender giving them a bit of a stir half way through so they brown evenly.

Serve hot from the oven (though I also like to snack on them room temperature as well).

