

Curd with red radishes

Ingredients required for 4 persons

Preparation time 15 minutes

Difficulty easy

Ingredients

180 g red radishes
250 g cream curd (40% milkfat)
0.25 TL herb salt
1 Prise pepper
1 clove of garlic
1 EL grape seed oil
0.5 Bund chives



Preparation

Wash red radishes, cut into thin slices and place in a bowl. Sprinkle with herb salt and let soak for 15 minutes. Mix cream curd, pepper, a crushed garlic clove and grape seed oil in another bowl. Add the red radishes. Garnish with radishes and finely chopped chives.