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| **Savory Radish and Goat Cheese Muffins www.thekitchen.com** |

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| **Makes** | 24 muffins | **From the**  **garden:** | Radish |

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| **Equipment** | **Ingredients** |

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| * Measuring cups and spoon * Non slip mat * Chopping board * 2x cooks knives * Large mixing bowl. * Medium mixing bowl * 2 x 12 cup muffin pans * Scales * Whisk * Patty pans | * 200 grams unsalted butter, melted and cooled, divided * 4 cups plain flour * 4 teaspoons baking powder * 1 teaspoon baking soda * 3 teaspoons salt * 2 teaspoon garlic powder * 4 large eggs, beaten * 1 1/4 cups buttermilk * 4 tablespoons honey * 2 medium bunch radishes (about 2 cups), stems removed and finely sliced * 200 grams goat cheese, crumbled * Fresh ground black pepper |

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| **What to do** |

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| 1. Preheat the oven to 375°F. Grease or line a 12-cup muffin tin with baking papers. 2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and garlic powder. 3. In a medium bowl, mix together the eggs, buttermilk, cooled butter, and honey. 4. Add the wet ingredients to the dry ingredients, stirring until just combined. Fold in all but 2 tablespoons of the radishes and the goat cheese. 5. Spoon the batter into the muffin cups, filling each about 3/4 full. 6. Top each muffin with a few pieces of reserved radish, fresh-ground black pepper, and a spoonful of the remaining melted butter. 7. Bake for 20 to 25 minutes, until tops just begin to brown, and a skewer inserted in the center of a muffin comes out clean. 8. Serve while hot. |

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| **Bottom Drawer** | *Did you know?* Radishes have a mild peppery flavor and crunchy texture. They are most commonly used raw in salads, but they can also be pickled boiled or fried.  Radishes are a very good source of vitamin C – 25% of the daily recommended value. They are also very good at helping to rebuild tissues and blood vessels, and keeping bones and teeth strong. |