



Radishes With Crème Fraîche and Furikake

Serves 8

INGREDIENTS

1 toasted nori sheet, coarsely torn

1 Tbsp. mild red pepper flakes (such as Aleppo-style, Maras, or gochugaru)

1 Tbsp. toasted sesame seeds

1 tsp. flaky sea salt, plus more

½ lemon

1½ lb. mixed radishes (such as red, watermelon, and/or black), trimmed

¾ cup (or more) crème fraîche

Special Equipment:

A spice mill

RECIPE PREPARATION

- ❑ Finely grind nori in spice mill; transfer to a small bowl and mix in red pepper flakes, sesame seeds, and 1 tsp. sea salt. Using a Microplane, finely grate zest of lemon half into bowl and use your fingers to work it into nori mixture (this will keep the zest from clumping). Set lemon half aside.
- ❑ Cut radishes into a mix of ¼"-thick rounds and 1"-thick wedges, depending on their size (you just want pieces that are easy to pick up and eat).

- ❑ To serve, spoon crème fraîche onto one side of a platter or large plate and sprinkle furikake over. Pile up radishes on the other side of the platter. Squeeze juice from reserved lemon half over radishes and sprinkle with a bit of sea salt.