

BLACK RADISHES WITH TRUFFLE OIL & CARMELISED ONIONS

Serves 2

INGREDIENTS:

5 black radishes
1 medium sweet onion
2 tbsp olive oil
2 tsp black truffle oil
Crumbled sharp cheddar cheese, to taste
1 tbsp fresh chives
Salt and pepper

DIRECTIONS

Preheat the oven to 220°C/gas 7. Scrub the black radishes, trim off the tops and bottoms, and quarter. Peel, halve and thinly slice the onion. Finely chop the chives.

Heat 1 tbsp of the olive oil in a skillet. Add the sliced onion and cook, stirring regularly, for about 30 minutes until caramelised and golden brown, then remove from the pan and set aside.

Add the remaining olive oil to the skillet and add the radishes. Season with salt and pepper and coat in the oil, then cook in the oven for 25-30 minutes until golden brown on the bottoms and tender.

Carefully return the skillet to the heat and add the onions back in with the radishes. Add half the chives and stir to combine. Drizzle over the truffle oil, then remove from the heat and crumble in half the cheese, stirring quickly to combine.

Spoon into a serving dish and top with the remaining chives and cheese.