FRENCH BUTTER, RADISH & THYME TERRINE

JUST ADD FRIENDS



Preparation Time: 10 minutes
Refrigeration Time: Overnight
Ready In: 12 hours
Makes 10 servings



WINDSOR LESEL FLAKED SEA SALT



WINDSOR LESEL FINE SEA SALTS

Ingredients

250 g	unsalted butter, room temperature
3/4 cup (175 mL)	watermelon radishes, diced or finely chopped
2 tsp. (10 mL)	Windsor LeSeL Fine Sea Salt
1 tbsp. (15 mL)	lemon thyme leaves
	Windsor LeSeL Flaked Sea Salt, for finishing
	Crostini, for serving

Instructions

In a large bowl, stir butter into a creamy, spreadable consistency. Fold in thyme, Windsor LeSeL Fine Sea Salt and radishes.

Transfer the butter mixture onto a piece of parchment paper. Using the parchment, shape the mixture into a rectangular block. Wrap tightly and refrigerate overnight.

Slice the terrine and serve on crostini. Finish with Windsor LeSeL Flaked Sea Salt.

Suggested Salt Substitutions:

Windsor LeSeL Fleur de Sel, for finishing if Flaked Sea Salt is unavailable.