

If you are in a hurry, take horseradish from a jar.
But fresh horseradish tastes far better!

Crostini con rafano e mandorle

Crostini with horseradish and almonds

Ingredients for 4 people

fresh horseradish roots wash and peel, then grate finely

peeled almonds, chop the grated horseradish and the whole almonds
twice the amount of horseradish finely in a mortar or a food processor

enough olive oil to make a spreadable cream,

season with

a squeeze of lemon juice
Salt and pepper
a trace of honey

Toasted slices of bread Spread the toasted slices of bread with
Butter and the cream.

Podere Riparbella

Agriturismo ecologico

Agricoltura biologica

58024 Massa Marittima, Italia

T +39 0566 91 55 57

www.riparbella.com



VERONICA'S TIP

Fill the rest of the cream into a screw-top jar, cover it well with olive oil and keep it in the fridge. That way the mixture keeps for several days.