

Herby Butter Dipped Radishes

Crisp radishes, dipped in a silky green herb butter that sets into the thinnest shell. Sharp, salty, fresh... like crudité's got a glow-up.

Serves 4–6 • Time: 25 mins prep, plus 5–10 mins chilling

Ingredients

15–20 radishes, washed and dried, tops on 50g
parsley
25g chives (reserve 5g for garnish)
⅓ cup neutral oil (rapeseed or sunflower) 80g
unsalted butter, cold and cubed
Salt, to taste

Method

Prep your **radishes**: wash them, keeping the leafy tops on. Dry them thoroughly and pop them in the fridge for at least 10 minutes to chill. The colder they are, the better the butter- shell will set.

Fill a large metal bowl with hot water from your **Mythos Water Hub** or freshly boiled kettle. Set a second bowl nearby filled with **iced water**.

Plunge the **50g parsley** and **20g of the chives** into the hot water and blanch for 1 minute. Immediately transfer them to the iced water to lock in the colour. Once chilled, remove and gently squeeze out excess water, then wrap in a clean tea towel and wring out thoroughly.

Transfer the blanched herbs to a mini blender or bullet-style jug with ⅓ **cup neutral oil** (rapeseed or sunflower) and blitz until very smooth. Line a fine mesh sieve with cheesecloth or a nut milk bag, place it over a clean bowl, and pour in the herb purée. Let the **green herb oil** drip through, leaving the fibrous bits behind.

Once the oil has separated, place **80g unsalted butter**, cold and cubed, into a microwave-safe bowl. Microwave in **10-second bursts**, stirring in between, until the butter is halfway melted—it should still look cloudy and thick, like double cream.

Stir in **1½ tablespoons of the green herb oil** and **season lightly** with salt if your butter is unsalted. Set aside at room temperature. Check the consistency before dipping your radishes- you are aiming for a cloudy loose textured butter, with the texture similar to thick cream,

Finely slice the remaining **5g of chives** and place in a small bowl.

To finish: Dip each chilled radish into the herby butter, let the excess drip off for a few seconds, allowing the butter shell to harden, then gently dip one edge into the **chives**. Sprinkle with a **pinch of sea salt**, then place on a piece of **baking paper** to set. The butter should firm up quickly on contact with the cold radish.





Chill for another 5–10 minutes in the fridge, then serve straight away. The butter will soften if left at room temperature too long.

Final Notes

You can make the herb oil in advance and keep it in the fridge for a few days. It's great in vinaigrettes or spooned over poached eggs or roasted veg. Try using different coloured radishes for extra drama on the plate.