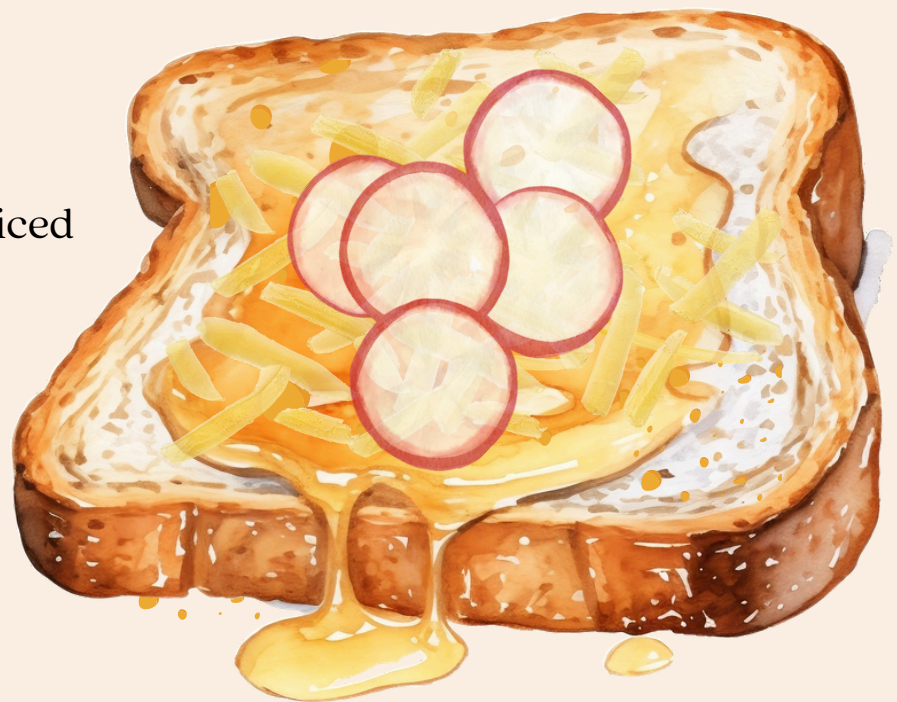


HONEYED GOUDA & RADISH TOAST



Ingredients:

- 4 slices rustic bread
- 4 oz Mountainoak Gold Gouda, shaved or thinly sliced
- 4–6 Organic Oasis radishes, thinly sliced
- 2 tbsp Nith Valley Apiaries honey
- Freshly cracked black pepper
- Flaky sea salt



Instructions:

1. Toast the bread until golden and crisp.
2. Divide the gouda among the warm slices, allowing it to soften slightly.
3. Top with thinly sliced radishes.
4. Drizzle each toast with honey.
5. Finish with cracked black pepper and sea salt and serve immediately.

*We'd love to see your results, please tag us on social media with a picture
@brucestratford and @restaurant_thebruce*