

Roasted bread with crème fraîche and 'BIG' flowers

Ingredients to serve 4 people

- 1 baguette, cut into thin slices
- 1 tub crème fraîche (if unavailable, use cream cheese)
- 1 Tbsp rape or sunflower oil
- 1 bunch dill, finely chopped
- 100 g/ 3½ oz 'BIG' begonia flowers
- Sea salt, a pinch of white pepper from the pepper grinder



And here's how to make it

Bake baguette slices at 180 °C/ 250 °F in the oven until crisp.

Whisk crème fraîche with the oil, dill and spices to blend.

Leave baguette slices to cool down a little, spoon 1 a dollop of seasoned crème fraîche atop each, and garnish with begonia flowers.



Our tip:

A nice in-between meal snack.

Why don't you serve a bowl of pure begonia flowers to nibble along with this snack? It makes a witty side dish!

