



Spring Bean Crostini with Breakfast Radishes & Goat Cheese

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Serves: 6

INGREDIENTS

For the Dijon verjus vinaigrette:

- 1 teaspoon Dijon mustard
- 2 teaspoons white verjus
- 2 teaspoons Champagne vinegar
- 1 teaspoon freshly squeezed lemon juice
- 1 teaspoon minced shallot
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh tarragon
- 1 tablespoon chopped fresh mint
- 1/2 cup rice oil or other neutral-flavored oil
- Kosher salt

For the topping:

- 1/4 lb green beans, trimmed and sliced on the diagonal
- 1/4 lb yellow wax beans, trimmed and sliced on the diagonal
- 4 breakfast radishes, trimmed
- 1/2 preserved lemon

For the topping:

- 12 baguette slices, each 1/2 inch thick
- Extra-virgin olive oil
- Kosher salt
- 12 teaspoons (about 2 1/2 oz) CHEVOO® goat cheese
- 4 fresh mint leaves, torn into small pieces
- Fleur de sel or other flaky sea salt

INSTRUCTIONS

1. **To make the vinaigrette:** In a small bowl, stir together the mustard, verjus, vinegar, lemon juice, shallot, chives, parsley, tarragon, and mint. While whisking constantly, slowly drizzle in the oil and whisk until emulsified. Season with salt and set aside. You should have about 3/4 cup. You will need only half of it for this recipe. The leftover vinaigrette will keep in an airtight container in the refrigerator for up to 1 week.
2. **To prepare the topping:** In a large pot, bring 8 cups water and 2 tablespoons kosher salt to a boil over high heat. Meanwhile, fill a medium bowl with water and ice. When the water is boiling, add the green and wax beans and cook for about 1 minute, until tender-crisp. Drain immediately and plunge the beans into the ice bath to halt the cooking. As soon as the beans are cold, remove from the ice water and spread on a paper towel to dry.
3. Shave the radishes paper-thin on a mandoline (use a fork to hold the radishes for easier shaving). Scrape out and discard the pulp from the preserved lemon, leaving only the rind, then cut the rind into narrow julienne (24 pieces).
4. **To toast the crostini:** Preheat the oven to 325°F. Arrange the baguette slices on a sheet pan and drizzle one side evenly with a little olive oil, then sprinkle lightly with kosher salt. Bake for about 6 minutes, until crunchy on the outside and still slightly chewy in the center. Remove from the oven and let cool completely.
5. **To assemble and serve:** In a medium bowl, toss the green and wax beans and the radishes with 6 tablespoons of the vinaigrette, coating evenly. Spread each crostini with 1 teaspoon of the cheese and top with a small pile of the bean mix, dividing the bean mix evenly. Garnish each crostini with an equal amount of the mint and 2 strips of preserved lemon. Sprinkle with fleur de sel, arrange on a platter, and serve.