

QUAIL EGGS & RADISH WITH SALT/HERB

INGREDIENTS

- 12 Quails Eggs, boiled
- 100g Radishes washed and quartered
- 1 teaspoon *Lake Crystal Salt*
- 1 teaspoon of Lemon Myrtle Powder
- 1 teaspoon of Fresh Ginger, grated



METHOD

- Remove half of the quail egg shell, leaving enough to act as a base.
- Serve on a platter with quartered radishes.
- Mix together remaining ingredients.
- Serve *Lake Crystal Salt* mix in a small pot for sprinkling/dipping as a canapé/snack with cocktails.

Lake Crystal natural lake salt - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.