**Radish spread**

[](http://www.google.cz/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwj_zpCc-YHOAhWF2xoKHWwBBIMQjRwIBw&url=http://ekucharka.net/redkvickova-pomazanka-s-nivou&psig=AFQjCNEOKGV8gDgizqdH2rlb6CL6JQqh4Q&ust=1469100816565096)**Ingredients:**

4-6 pieces of radish

1 or 2 cloves of garlic

1 spread butter

a piece of Eidam cheese

**Procedure:**

1. Put spread butter into a bowl.
2. Wash the radishes and grate them.
3. Squeeze the water out of the radishes and add to the spread butter in the bowl.
4. If you like, add pressed garlic and grated cheese.
5. You can season it with salt and pepper or other seasoning.
6. Put the spread on a bread or a roll cut into slices to make canapés and decorate.