



SFG
RECIPE



Creamy, earthy, and comforting—this plant-based pasta dish brings together sautéed mushrooms and a splash of cream with the tangy richness of Green Vie Blue. Finished with fresh thyme, it's an elegant and deeply satisfying midweek option.

Ingredients:

- 100g tagliatelle (or pasta of choice)
- 150g mushrooms, sliced
- 1 tbsp olive oil
- 1 clove garlic, minced
- 50ml soy or oat cream
- 30g Green Vie Blue
- Fresh thyme
- Salt and pepper, to taste

Method:

- Preheat a pan of salted water and cook tagliatelle to packet instructions.
- Meanwhile, in a pan over medium heat, sauté garlic and mushrooms in olive oil until golden.
- Add cream and thyme, season, and simmer gently for 2–3 minutes.
- Drain the pasta and toss it through the sauce.
- Top with crumbled Green Vie Blue and extra thyme to serve.

Serving Suggestion:

Serve with a crisp green salad and crusty bread for a complete, indulgent vegan dinner.



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Sweet, nutty, and beautifully balanced—this vibrant salad combines caramelised pear slices, crunchy walnuts, and creamy Green Vie Blue to elevate any lunch spread or starter menu.

Ingredients:

- 1 ripe pear, sliced
- Mixed salad leaves
- 1 tbsp chopped walnuts
- 20g Green Vie Blue
- 1 tsp olive oil
- Balsamic glaze
- Salt and black pepper

Method:

- Heat a griddle pan and grill pear slices for 1–2 minutes each side.
- Toss salad leaves with pear, walnuts, and crumbled Green Vie Blue.
- Drizzle with olive oil and balsamic glaze. Season to taste.

Serving Suggestion:

Ideal as a starter or light lunch—pair with a slice of sourdough or serve as a side to a vegan main.



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Sweet and savoury meet in this irresistible flatbread, where creamy Green Vie Blue melts into roasted figs and slow-cooked onions. A drizzle of olive oil and a handful of rocket bring it all together for a perfect small plate or sharing dish.

Ingredients:

- 1 flatbread or vegan naan
- ½ red onion, thinly sliced
- 2–3 figs, fresh or dried, sliced
- 30g Green Vie Blue
- 1 tsp olive oil
- Handful of rocket (optional)

Method:

- In a pan over low heat, caramelize the onion in olive oil until soft and golden.
- Top flatbread with onion, figs, and crumbled Green Vie Blue.
- Bake at 180°C for 8–10 minutes until heated through and cheese is melted.
- Garnish with rocket before serving, if using.

Serving Suggestion:

Slice and serve as a shared appetiser, or enjoy with a glass of wine as a relaxed evening snack.