



SFG
RECIPE



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.