



SFG  
RECIPE



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.