



UCCOOK

Fab Fig & Gorgonzola Focaccia

with caramelised onions, crunchy pine nuts & a sweet balsamic glaze

It's fig season and we're celebrating with the most delectable fig and gorgonzola focaccia, topped with toasted pine nuts, caramelised onions, a balsamic drizzle, and fresh green leaves. This quick and easy veggie delight will have you coming back for more...

Hands-On Time: 30 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Hannah Duxbury

 Vegetarian

 Niel Joubert | Blanc de Noir

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Ingredients & Prep

40g	Pine Nuts
2	Onions <i>peeled & finely sliced</i>
4	Focaccia Bases
2	Garlic Cloves <i>peeled & smashed (see Chef's Tip)</i>
120ml	Cranberry Sauce
300g	Gorgonzola
12	Figs <i>quartered length-ways</i>
80g	Green Leaves <i>rinsed</i>
80ml	Balsamic Reduction

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter
Sugar/Sweetener/Honey

1. LET'S GET PREPPY Preheat the oven to 200°C. Place a large roasting tray in the oven to heat up. Place the pine nuts in a pan over a medium heat. Toast for 3-5 minutes until golden brown, shifting occasionally. Keep a close eye on them; they can burn easily! Remove from the pan on completion.

2. HAPPY ONION TEARS Return the pan to a medium heat with a drizzle of oil and a knob of butter. When hot, fry the sliced onion for 12-15 minutes until soft, browned and caramelised, shifting occasionally. At the halfway mark, add a sweetener of choice (to taste) to caramelise it further. Remove from the pan on completion.

3. MISS FOCACCIA Turn the oven to the grill setting or the highest temperature. Slide the focaccia bases onto the heated tray and par bake for 3-5 minutes until lightly golden. Carefully remove the bases from the oven, leaving the tray inside to keep hot.

4. ASSEMBLE THE GOODS Time to assemble! Flip the bases onto the other side and rub with the smashed garlic cloves (discarding the garlic when complete). Spread a layer of cranberry sauce over the garlicky base, crumble over the gorgonzola, and top with the caramelised onions and fig quarters. Slide the focaccias back onto the hot tray and bake for 6-8 minutes until the gorgonzola is slightly melted and the bases are crispy and golden. You may need to do this step in batches.

5. SERVICE, CHEF! Serve your fig, gorgonzola, and caramelised onion focaccia topped with the fresh green leaves, toasted pine nuts, and drizzles of balsamic glaze (to taste). Totally divine!



Chef's Tip

If you're unsure of how to smash the garlic clove, take a large knife and place the flat side on top of your garlic clove. Using the heel of your hand, press down on the flat side of the knife until the clove flattens.

Nutritional Information

Per 100g

Energy	682kj
Energy	163Kcal
Protein	5.5g
Carbs	21g
of which sugars	11.2g
Fibre	3g
Fat	5.7g
of which saturated	2.9g
Sodium	233mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites,
Tree Nuts

Cook
within 2
Days