



Flatbread with black garlic cheese, sweet potato & apple vinaigrette



This recipe was created by [@cyninkoken](#)

Ingredients

- 4 flatbreads
- 60 grams black garlic cheese
- 80 milliliters mayonnaise
- 2 sweet potatoes
- 1 red onion
- handful arugula
- 8 roasted walnuts
- 12 green apple cubes
- 1 teaspoon mustard
- 1 teaspoon honey
- 4 teaspoons white (balsamic) vinegar
- 3 tablespoons olive oil

Looking for a tasty and easy flatbread recipe with a surprising twist? This flatbread recipe combines creamy black garlic cheese, mayonnaise, roasted sweet potato, and a fresh apple vinaigrette for an irresistible flavor experience. Perfect for lunch, a light dinner, or as a delicious snack. With this flatbread recipe, you can serve a colorful and flavorful dish in just 30 minutes that will delight both children and adults.

Preparation

- 1: Preheat the oven to 200°C.
- 2: Peel the sweet potatoes and cut them into very thin slices (for example, using the Henri Willig Milano cheese slicer). Slice the red onion into thin rings as well. Place both on a baking tray lined with parchment paper and drizzle with olive oil, salt, and pepper. Roast the vegetables for about 15 minutes until golden brown and slightly crispy at the edges.
- 3: Cut the green apple into small cubes. In a bowl, mix 1 teaspoon mustard, 1 teaspoon honey, 1 tablespoon white balsamic vinegar, and 3 tablespoons olive oil. Add the apple cubes and toss well.
- 4: Coarsely grate 60 grams of black garlic cheese and mix with 75 ml mayonnaise in a food processor or with a whisk until you have a creamy spread. Add extra cheese if desired for topping
- 5: Warm the flatbreads briefly in the oven or in a pan until they are warm and slightly crispy.
- 6: Spread the black garlic cheese mayonnaise over the warm flatbreads. Top with the roasted sweet potato and red onion. Garnish with arugula and roasted walnuts. Spoon over the apple vinaigrette and, if desired, sprinkle some extra grated black garlic cheese on top.

Can you make the flatbread in advance?



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Yes! This flatbread recipe with Henri Willig black garlic cheese and roasted sweet potato is perfect for preparing ahead. You can chop and roast the sweet potato and onion, make the black garlic cheese mayonnaise, and prepare the apple vinaigrette in advance. Keep everything covered in the fridge until you're ready to assemble and serve the flatbread. This way, you'll have a delicious meal or snack ready in just 10 minutes.

Serving tips

Serve the flatbread warm on a beautiful wooden board or platter. Garnish with extra arugula, some walnuts, or a few drops of apple vinaigrette for a colorful presentation. Perfect for lunch, a light dinner, or as an appetizer.

Perfect for Halloween

This flatbread is also a super fun recipe for Halloween! For example, add pumpkin seeds or black olives for a playful, spooky effect. This way, you turn a simple flatbread recipe into a surprising and festive Halloween flatbread that will delight both children and adults.