

All Fig-ured out Canape

Servings: 4

Prep Time: 5min

Cook Time: 0

Ingredients

- 8 slices of baguette; toasted
- 150 g Chavroux
- 1 x preserved figs
- 50 g raw almonds
- Micro herbs; to garnish
- 2 tbsp. (30 ml) tomato & basil balsamic vinaigrette

Directions

1. Halve a few figs and roughly chop almonds before setting aside.
2. Spread a generous layer of Chavroux over each toasted baguette slice. Top with a piece of fig, chopped almonds and micro herbs.
3. Drizzle lightly with tomato & basil balsamic vinaigrette just before serving.

