

Vegetable crumble with **Seaweed and curry spices**



4 people

10 min preparation time

15 min cooking time

All ingredients

2 jars of 300g la belle-iloise Indian Veggie
70g butter
30g breadcrumbs
50g flour
30g flaked almonds
Small handful of chopped almonds

Steps

- 1- Chop the flaked almonds and mix with the flour and breadcrumbs
- 2- Add the softened butter in pieces and rub together to obtain a coarse sandy texture
- 3- Spread the Indian Veggie mixture in an ovenproof dish and sprinkle with the crumble mixture
- 4- Place a few chopped almonds on top
- 5- Bake for 15 min at 180°C
- 6- Serve hot