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 Vegetable & Seaweed Curry
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 Vegetable & Seaweed Curry 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