

Vegetable crumble with seaweed and curry spices



4 people

10 min preparation time

15 min cooking time

All ingredients

2 x 300 g jars of [la belle-iloise Indian Veggie](#)
70 g butter
30 g breadcrumbs
50 g flour
30 g 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.