

# BEETROOT & FENNEL CRUMBLE

A warming savory crumble served with Sweet Tomato Relish. Great on its own or as a side.



## Ingredients

- 3 fennel bulbs (about 500g), halved and sliced
- 3 beetroots (about 500g), peeled and cut into quarters
- 3 tablespoons extra virgin olive oil
- 100g vegan friendly breadcrumbs
- 100g cashews
- 25g ginger, peeled and grated
- Peel of one orange
- 3 tbsp rapeseed oil
- Salt and pepper
- 100g [Blenders Sweet Tomato Relish](#)

## Allergens

Contains Gluten, Nuts, Mustard

## Method

1. Preheat oven to 180°C.
2. Put the fennel and beetroot in a bowl, mix with olive oil, salt and pepper and spread on a sheet of baking paper. Bake in the oven for 20 mins.
3. Blitz the breadcrumbs, cashews, ginger, and orange peel in a mixer. Add rapeseed oil.
4. Place the baked vegetables in a gratin dish. Knead the crumble briefly and spread evenly on the vegetables. Cook in the oven for five mins before serving.
5. Serve with [Sweet Tomato Relish](#) in a ramekin on the side.