

CRUMBLE OF OLD-FASHIONED VEGETABLES

Ingredients (For 4 people)

- 100 g pumpkin
- 100 g orange and yellow carrots
- 100 g rutabaga
- 2 Williams pears
- 40 g almonds and walnuts
- 100 g Brussels sprouts
- 50 g parsnips
- 50 g white radishes
- 100 g celery root
- 1 red onion
- Salt and pepper
- 1 dash of olive oil
- Chives
- Parsley
- 1 dl water
- 300 g wheat flour
- 150 g butter
- 100 g de Chavroux
- 3 figs

Preparation:

Heat the oven to 200°C. Wash, peel and dice the vegetables.

Place all the vegetables in an oven dish. Season with salt, pepper and a dash of olive oil. Add the finely chopped herbs and water and mix well. Bake for approximately 20 minutes.

Meanwhile, prepare the crumble by combining the softened butter, flour and Chavroux in a bowl. Combine with the fingertips to obtain a crumbly, grainy dough. Chill to reserve.

Take the vegetables out of the oven and top with the refrigerated crumble. Garnish with fig quarters and bake for another 15 minutes.

Serve with green salad.

