

Oven Roasted Vegetables with Mixed Nut Crumble

Serves 6

2 medium fennel bulbs, white parts only
1 cup quartered mushrooms
2 small Zucchini cut into ½ inch slices
½ cup sliced basil, separated
1 lemon, sliced
6 Roma tomatoes, quartered lengthways (or a small tub cherry tomatoes, halved)
Extra virgin olive oil
Salt and freshly ground pepper to taste

Crumble

½ cup roughly chopped nuts of choice – hazelnut, walnut, almond, pecan, pistachio, brazil, pine nuts
½ cup parmesan cheese

1. Preheat oven to 350 degrees F. Lightly oil or line an ovenproof dish.
2. Combine nuts, half the basil and parmesan cheese and set aside.
3. Slice fennel in half lengthwise, remove the core and slice into 6-8 wedges.
4. Place in a large sieve with the mushrooms and zucchini and the remaining basil.
5. Drizzle olive oil over vegetables, and rub all over so they are fully coated. Season to taste with salt and pepper.
6. Add tomatoes and lemon.
7. Place in an ovenproof dish and bake for 25 minutes, then scatter crumble over top.
8. Bake for 10 minutes further or until vegetables are tender and crumble is golden.

Pairing - Lovely with our Roses.



