

Make your own Gruffalo Crumble!

We've all heard of Gruffalo Crumble, but how many of us can actually say we've tasted it? Well now you can! Follow this simple, healthy recipe and maybe Gruffalo Crumble will be your favourite food too!

Serves 4

Preparation time: 20 minutes

Cooking time: 30 minutes

Ingredients

20g butter

4 leeks, trimmed and cut into 2.5cm slices

2 carrots, peeled and cut into 1cm slices

1 cupful of garden peas

500g baby new potatoes, diced

2 x 400g cans butter beans, drained and rinsed

400g can chopped tomatoes

For the crumble

75g sliced wholemeal bread

25g walnuts, roughly chopped

20g fresh curly parsley, chopped

100g Cheshire cheese, crumbled



Instructions

Preheat the oven to 180°C, gas mark 4. In a medium pan, melt the butter and add the leeks, carrots and potatoes. Cover and cook for 10 minutes, stirring occasionally. Add the butter beans, peas and tomatoes and simmer for a further 5 minutes.

Meanwhile, make the crumble topping by placing the bread, walnuts, half the parsley and 75g of the cheese in a food processor. Pulse the mixture until it looks like breadcrumbs.

Stir the remaining parsley into the vegetable mixture, then transfer to a shallow 2-litre ovenproof dish. Cover with the crumble mixture and level with the back of a spoon. Scatter the remaining cheese over the top.

Bake for 30 minutes or until the topping is crisp. Serve immediately with a fresh salad.



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