



# *Veggie-Might!*

Packed with powerful anti-oxidants this vegetable crumble is a perfect lunch or light supper dish for kick-starting spring



**Ash Green** has been with the team at Ufford Park for 16 years but took the helm as head chef a little over six months ago. Working his way through the ranks at the hotel, Ash has realised his dream and is really enjoying being head of the busy hotel kitchen. He says that being a chef was always what he wanted to do, he never considered any other career and of course working in a busy kitchen is a challenging, invigorating and rewarding job. Ash thrives on creating beautiful food, locally sourced wherever possible and producing delicious menus for hotel guests to enjoy. A local family man himself, Ash enjoys spending time with his family when he has some time away from the kitchen.

## Roasted tomato and vegetable crumble

Serves 4

### INGREDIENTS

#### Vegetable mix:

1 aubergine, diced  
1 courgette, diced  
1 red onion, diced  
1 red pepper, diced  
2 garlic cloves, crushed  
1 tbsp of olive oil  
1 tin tomatoes (400g)  
1 tbsp tomato puree  
100ml vegetable stock  
1 tbsp dried basil  
1 tbsp malt vinegar  
½ tbsp demerara sugar  
Salt and pepper

#### Crumble mix:

115g butter  
150g plain flour  
115g Parmesan cheese, finely grated

### METHOD

1. In a baking tray, place all the vegetables, onions and garlic and coat with olive oil and salt and pepper. Bake in the oven at 180°C for 15 – 20 minutes until cooked, but still holding their shape.
2. Transfer the vegetable mixture into a saucepan and add the tinned tomatoes, tomato puree, vegetable stock, malt vinegar, sugar and basil. Season and let it simmer on a medium heat until the sauce is thickened. Taste and adjust seasoning, if necessary.
3. In a bowl, rub the flour and butter together until it resembles breadcrumbs and then stir in the parmesan.
4. Put the tomato and vegetable mixture into a shallow baking dish and evenly sprinkle over the crumble mix until it is all used. Baked for 25 minutes at 180°C until golden and bubbling.



The Park Restaurant is the perfect choice for a relaxed and friendly atmosphere, with breath taking views across the 120 acre golf course.

Our chefs are looking to satisfy your tastes with a seasonally-changing menu using the very best, locally-sourced ingredients.

**All party sizes can be accommodated.  
Families welcome.**



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