



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳  
**Vorbereidingstijd:** 1 min | **Bereidingstijd:** 24 min | **Totale bereiding:** 25 min  
**Bertyn producten:** [Instant Protein Veganmix - 3x 90g Seitanburger](#)

Bron: [bertyn.eu](https://bertyn.eu) | Chef: [Serge Restiau](#) | © Serge Restiau

## Quick homemade high-protein, low-carb sausages for pizza toppings

### Ingrediënten

- [1 sachet Instant Protein Vegan Mix - 3x 90g Seitan Burger from Bertyn \(150 g\)](#)
- 120 - 150 ml water
- 2 tsps smoked paprika powder

## Bereiding

1. Make the seitan mix for the burgers as shown on the packaging.
2. Put the mixture in a bowl, add the smoked paprika.
3. Add 120 ml water and mix well.
4. Roll out a sausage from the mixture.
5. Put the sausage into the pan and fry it in extra virgin olive oil until brown on all sides.
6. Chop the sausage into slices and spread them on your pizza.

Bon appétit!