



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳  
**Vorbereidingstijd:** 1 min | **Bereidingstijd:** 9 min | **Totale bereiding:** 10 min  
**Bertyn producten:** [Instant Protein Veganmix - 3x 90g Seitanburger](#)

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

# Homemade premium protein-rich vegan sausages for your split pea soup

## Ingrediënten

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

## 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 à 150 ml and mix well.
4. Roll out a sausage from the mixture.
5. Put the sausage into a pan and fry it in extra virgin olive oil until brown on all sides.
6. Chop the sausage into slices and enhance your pea soup with them.