



**Recept geschikt voor:** 6 personen | **Moeilijkheid:** 👨‍🍳 👩‍🍳  
**Vorbereidingstijd:** 25 min | **Bereidingstijd:** 65 min | **Totale bereiding:** 90 min

**Bertyn producten:** [Veggie Protein Bloc - Spelt](#)

Bron: [bertyn.eu](http://bertyn.eu) | Chef: [Stefano Vicinoadio](#) | © Stefano Vicinoadio

# Vegetable broth recipe with seitan cubes in a truffle oil marinade

## Ingrediënten

### For the broth:

- 1 kilo mixed vegetables (e.g. leeks, carrots, cabbage, parsley, courgettes, onions, radishes, etc.)
- 2 carrots
- 2 courgettes

### For the seitan cubes:

- 225 g Veggie Protein Bloc - Spelt
- 1 tbsp soy sauce
- ½ chilli
- 3 tbsp coconut blossom sugar (Amanprana Gula Java Brut)
- 1 tsp fleur de sel (Amanprana)
- 1 tsp truffle oil
- 1 tbsp seasoning mix (Amanprana ORAC mix with chilli)

# Bereiding

## Preparing the broth:

1. Chop all the vegetables into cubes.
2. Set about a quarter of them aside.
3. Cook the remaining vegetables in a hot pot for 5 minutes.
4. Add enough water to completely cover the vegetables, and bring to the boil. Reduce the heat and simmer for 60 minutes.
5. Remove the pot from the heat. Leave to cool.
6. Strain the broth, then add the vegetables which were set aside earlier.

## Preparing the seitan cubes:

1. Combine the ingredients for the seitan cubes to make a delicious truffle oil marinade.
2. Chop the seitan into uniform cubes and pour the marinade over them.
3. Leave the seitan to marinate overnight.

## Making the broth with seitan cubes:

1. The next day, heat up the broth and pour into a bowl or mug.
2. Fry the seitan cubes for five minutes until heated through, and serve alongside the broth in a separate dish.
3. Add the cubes to the broth immediately before you start eating.