



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳 🍳

Vorbereidingstijd: 10 min | **Bereidingstijd:** 15 min | **Totale bereiding:** 25 min

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

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

Chicory gratin with seitan

Ingrediënten

- 500 g of potatoes
- 1 onion
- 4 stumps of chicory
- 3 dl almond cream
- 1 Veggie Protein Bloc
- 3 tbsp fresh tarragon
- 1 tsp nutmeg
- pinch freshly ground pepper
- pinch Fleur de sel (Amanprana)
- 80 g of freshly grated cheese
- Olive oil, Verde Salud (Amanprana)
- 1 tbsp whole wheat breadcrumbs

Bereiding

1. Scrub and wash the potatoes. Steam them (unpeeled) for about 20 minutes.
2. Finely chop the seitan with a blender or mixer.
3. Sauté the onion in a little olive oil and add the seitan.
4. Season with herbs and let everything simmer for about 5 minutes.
5. Heat the almond cream and add the coarsely chopped tarragon.
6. When the potatoes have cooled, cut them into slices.
7. Then cut the chicory into 2 cm pieces. In the meantime preheat the oven to 200 ° C.
8. Take an oven dish and put the sautéed seitan in it, then the chicory, and arrange the potato slices on top. Pour the cream on the top and sprinkle the cheese and some breadcrumbs on top.
9. Put the dish in the pre-heated oven for about 15 minutes (at around 175). If you want, leave it a couple of minutes under the grill as well.