



Recept geschikt voor: 2 personen | **Moeilijkheid:** 🍳 🍳
Vorbereidingstijd: 5 min | **Bereidingstijd:** 5 min | **Totale bereiding:** 10 min

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

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

Vegetarian herb steaks with mint marinade.

Ingrediënten

- 2 Veggie Protein Steaks - Spelt
- 100 mL olive oil (Amanprana Verde Salud)
- 2 cloves garlic
- 1 tbsp lime juice
- 1 bunch chives
- ½ bunch flat leaf parsley
- 1 Sprig of fresh mint
- 1 tbsp seasoning mix (Amanprana ORAC Botanico mix)
- 1 tsp multicoloured peppercorns
- 1 tsp fleur de sel (Amanprana)

Bereiding

1. Using a sharp knife, finely chop the fresh herbs and garlic and place in a bowl.
2. Add the finely-ground seasoning mix, multicoloured pepper, fleur de sel and the other ingredients to the fresh herbs and combine to make a marinade.
3. Thickly coat the steaks with the marinade and wrap the steaks individually in aluminium foil.
4. Leave the steaks in the fridge overnight and remove from the foil before grilling.
5. Place the steaks on the barbecue and grill for five minutes on each side until an attractive brown crust forms.
6. Before serving, pour the rest of the marinade over the steaks and sprinkle with the seasoning for extra flavour. Bon appetit!