



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

Vorbereidingstijd: 15 min | **Bereidingstijd:** 40 min | **Totale bereiding:** 55 min

Bertyn producten: [Veggie Mince](#)

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

Greek tomato soup with vegetarian seitan mince balls

Ingrediënten

- 4 large tomatoes
- 1 onion
- 2 cloves of garlic
- 1 drizzle of [extra virgin olive oil \(Verde Salud Amanprana\)](#)
- 4 sun-dried tomatoes
- 1/2 teaspoon of cinnamon
- 1 sprig of fresh thyme
- pepper and [fleur de sel \(Amanprana\)](#)
- 1 litre vegetable stock
- 3 tablespoons of Greek yoghurt
- Vegetarian meatballs made from seitan mince

Bereiding

1. Peel the tomatoes and cut into cubes.
2. Chop the onion finely and crush the garlic.
3. Fry the onion and garlic in olive oil.
4. Add the diced tomatoes, sun-dried tomatoes, cinnamon, thyme, pepper and salt. Allow to simmer for 3 minutes.
5. Add the stock and continue simmering for 40 minutes, before mixing thoroughly.
6. Finally, add the Greek yoghurt and cook briefly.
7. Serve with the seitan balls and sprinkle with fresh coriander, according to preference.