



**Recept geschikt voor:** 3 personen | **Moeilijkheid:**  | **Vorbereidingstijd:** 1 min | **Bereidingstijd:** 5 min | **Totale bereiding:** 6 min

**Bertyn producten:** [Instant Protein Veganmix - 3x 90g Seitanburger](#)

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

# Homemade seitan burgers with beetroot juice

## Ingrediënten

- [Instant Protein Vegan Mix - 3x 90g Seitan burger \(150 g\)](#)
- 120 ml red beetroot juice

# Bereiding

1. Make the seitan mix for the burgers as shown on the packaging.
2. Divide the seitan mix into 3 portions.
3. Take 1 portion and put it in a bowl.
4. Add beetroot juice to this instead of water (can also be bouillon or any other liquid)
5. Make a hamburger out of it.
6. Fry the burger in extra virgin olive oil on both sides.
7. The other 2 portions can be spiced up with other ingredients if you like. Watch the [full option burger](#) and the [basic seitan burger](#) for more inspiration.