



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳 🍳
Vorbereidingstijd: 20 min | **Bereidingstijd:** 30 min | **Totale bereiding:** 50 min
Bertyn producten: Veggie Protein Bloc - Spelt

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

Savoy cabbage bundles with seitan and a vanilla sauce with orange

Ingrediënten

- 4 large leaves of a savoy cabbage
- 1/2 Veggie Protein Bloc – Spelt
- 3 oranges, the juice
- 1 untreated lemon, the juice and zest (scraped off peel)
- 1 vanilla pod
- 4tbsp coconut blossom sugar (Amanprana Gula Java Brut)
- 10g of fresh ginger
- Olive oil (Amanprana Verde Salud)
- 1tsp Spicy spice mix (ORAC Botanico mix with chili of Amanprana)
- A pinch of Fleur de Sel (Amanprana)

Bereiding

1. Fill a big sauce pan with water and bring to a boil, blanch the savoy cabbage leaves for about 3 minutes and run under cold water.
2. Preheat the oven to 180°.
3. Cut the seitan in large and equal parts, season with the spice mix, fleur de sel and pepper and wrap them in the blanched leaves of the savoy cabbage.
4. Put everything in an ovenproof baking dish, sprinkle generously with olive oil and add another pinch of fleur de sel.
5. Put the dish in the oven for about 25 à 30 minutes.
6. Dissolve the sugar in a pan with a bit of water, halve the vanilla pod lengthwise and add to the pan, together with the lemon zest (scraped peel).
7. Caramelize briefly, deglaze with the orange and lemon juice and remove the vanilla pod.
8. Arrange the savoy cabbage bundles on a plate, sprinkle with the sauce and serve as starter. Enjoy!