



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

**Vorbereidingstijd:** 15 min | **Bereidingstijd:** 35 min | **Totale bereiding:** 50 min

**Bertyn producten:** Veggie Protein Bloc - Natur Veggie Protein Bloc - Spelt Veggie Protein Bloc - Wheat

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

# Casserole of seitan, baby aubergine, potato and cream

## Ingrediënten

- 800 g Veggie Protein Bloc
- 4 baby aubergines
- 5 slightly floury potatoes
- 200 g cashew nuts
- $\frac{3}{4}$  l water
- $\frac{1}{2}$  tbsp vegetable bouillon powder
- 1 tbsp sweet paprika
- 1 tsp coconut blossom sugar ([Amanprana Gula Java Brut](#))
- Fleur de sel ([Amanprana](#))
- Herb mix ([Amanprana ORAC Botanico Mix with chilli](#))
- Walnut oil ([Amanprana Perigord extra virgin olive oil](#))
- $\frac{1}{2}$  tsp chilli powder
- 1 clove of garlic

## Bereiding

1. Peel and cook the potatoes, then let them cool and slice them.
2. Puree the cashew nuts together with the water, paprika powder, a dash of salt and pepper, the vegetable bouillon and the Gula Java Brut in a mixer at its highest setting.
3. It must be creamy but fluid. Season with the herb mix.
4. Preheat the oven to 250 °C.
5. Remove the steaks from the packaging, let excess liquid drip off, place in an oven-proof dish, drizzle with walnut oil and scatter the herb mix, salt and pepper over.
6. Using a peeler, cut the baby aubergines into 2 mm thick slices and layer on top of the seitan – a layer of aubergine, a layer of potatoes, some sauce, more aubergine, and so on.
7. Finish off with a layer of sauce and bake in the oven for around 30-35 minutes. Serve hot. Bon appétit!