



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳 🍳  
**Vorbereidingstijd:** 15 min | **Bereidingstijd:** 45 min | **Totale bereiding:** 60 min  
**Bertyn producten:** [Pepper Protein Steak](#)

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

# Seitan pepper steak with vegan purple potato au gratin

## Ingrediënten

- 2 Pepper Protein Steaks
- 4 purple potatoes
- 200 g cashew nuts
- $\frac{3}{4}$  l water
- $\frac{1}{2}$  tbsp vegetable bouillon
- 1 tbsp paprika powder
- 1 tsp coconut blossom sugar (Amanprana Gula Java Brut)
- Fleur de sel
- Herb mix (Amanprana ORAC Botanico Mix with chilli)
- Walnut oil (Amanprana Perigord extra virgin olive oil)
- 1 clove of garlic

## Bereiding

1. Place the cashew nuts, some water, the paprika powder, a dash of salt and pepper, the vegetable bouillon and the coconut blossom sugar in a mixer and blend at the highest setting.
2. The mixture must be creamy but liquid, and if it is a little stiff then add some more water.
3. Season it with a little herb mix.
4. Preheat the oven to 250 °C.
5. Remove the seitan from its packaging and place in an oven dish.
6. Drizzle with walnut oil and scatter with a little herb mix, fleur de sel and pepper.
7. Cut the purple potatoes into fine slices and layer on the seitan, alternating with the sauce.
8. Ensure that the final layer is sauce.
9. Bake in the oven for around 40-45 minutes.
10. Test whether the potatoes are cooked and serve. Bon appétit!