



Recept geschikt voor: 2 personen | **Moeilijkheid:** 🍳 🍳

Vorbereidingstijd: 15 min | **Bereidingstijd:** 20 min | **Totale bereiding:** 35 min

Bertyn producten: Veggie Protein Steak - Natur

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

oven dish recipe with seitan, asparagus and a saffron hollandaise sauce

Ingrediënten

- 2 Veggie Protein Steaks – Natur
- 200 g Asparagus tips
- 100 g Red palm oil (Amanprana)
- 3 tablespoons Organic almond paste
- A dash White wine (vegan wine)
- A pinch Black pepper
- A pinch Fleur de sel (Amanprana)
- A pinch Saffron
- A bunch Chopped curly leaf parsley

Bereiding

1. Blanche the asparagus tips in boiling water and place immediately in cold water.
2. Heat the red palm oil in a small pot over a very low temperature until it is liquid, and in the meantime add a dash of white wine and three tablespoons of almond paste to around 200 ml of the warm asparagus water, then add to the oil.
3. Increase the temperature and stir constantly. If the sauce is too thick, add water, and if it is too thin, add almond paste.
4. The sauce must not be too thin for au gratin.
5. Season the sauce with fleur de sel, pepper and saffron and set aside.

Heat the oven to 180°C.

1. Open the seitan pack.
2. Squeeze the seitan steaks gently and place in an oven dish.
3. Add some of the hollandaise sauce and place the asparagus tips on top.
4. Add more hollandaise sauce and place in a pre-heated oven and cook until the top is golden brown.
5. Sprinkle chopped parsley over it and serve the oven dish immediately.