



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 👨‍🍳 👩‍🍳  
**Vorbereidingstijd:** 20 min | **Bereidingstijd:** 20 min | **Totale bereiding:** 40 min

**Bertyn producten:** [Veggie Protein Bloc - Spelt](#)

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

## Tagliatelle with seitan scallopini. Recipe served with mushrooms, white wine and almond cream

### Ingrediënten

- 1 Veggie Protein Bloc – Spelt
- 50 g vegan butter
- 1 onion
- 300 g mushrooms
- 125 mL vegetable stock
- 125 mL vegan dry white wine
- 1 packet of green tagliatelle
- 200 mL spelt or white almond cream
- A pinch of fleur de sel
- A pinch of black pepper
- 2 bay leaves
- Olive oil (Amanprana Verde Salud)

## Bereiding

1. Cut the seitan into four equal pieces and sear in a generous quantity of olive oil.
2. Add the fleur de sel and pepper and place the seitan on a plate to cool.
3. Wipe and slice the mushrooms, and peel and slice the onion.
4. Sauté the mushrooms and onion in a little olive oil, then deglaze with the wine.
5. Add the vegetable stock. Stirring continuously, pour in the vegetable cream/almond cream and add the bay leaves, followed by the seitan. Cover and leave to simmer for fifteen minutes.
6. Meanwhile, boil the tagliatelle until al dente in generously salted water, drain the pasta and serve with the sauce, seitan and mushrooms.
7. Season as desired with a little extra fleur de sel and pepper. Bon appetit!