



Recept geschikt voor: 6 personen | **Moeilijkheid:** 🍳 🍳
Vorbereidingstijd: 0 min | **Bereidingstijd:** 0 min | **Totale bereiding:** 0 min

Bertyn producten: [Veggie Mince](#)

Bron: bertyn.eu | Chef: [Chantal Voets](#) | © Chantal Voets

Thai finger food with seitan, lemongrass and coriander

Ingrediënten

- 1 stem of lemongrass
- 1 red chilli pepper
- 3 cloves of garlic
- 1 pack of ground seitan 200 g
- Tamari sauce or teriyaki sauce Clearspring
- Okinawa Happy Perilla Specialomega 3/6/9
- Verde Salud extra virgin olive oil
- coarsely chopped peanuts or other nuts
- fresh coriander
- sheets of rice paper

Bereiding

1. Puree one stem of lemongrass in the blender (already chopped into small pieces) with the red pepper, garlic cloves, a bit of the ground seitan and soy sauce until you have a smooth mixture.
2. Leave to marinade in the fridge so that the flavours mix well together.
3. Fry the seitan at a high temperature in olive oil and mix with the sauce.
4. Chop up the nuts coarsely. Soak the rice sheets individually in hot water.
5. If you are making spring rolls, take the whole sheet and for small dim sums cut each sheet into four.
6. Take some ground seitan mixture, sprinkle some peanuts on top (or mix these beforehand into the seitan with a spoonful of Happy Perilla Special), add 2 to 3 leaves of coriander and fold into a roll.