Recept geschikt voor: 4 personen | **Moeilijkheid:**
Voorbereidingstijd: 1 min | **Bereidingstijd:** 10 min | **Totale bereiding:** 11 min

Bertyn producten: Instant Protein Veganmix – 3x 90g Seitanburger

Bron: bertyn.eu | Chef: Serge Restiau | © Serge Restiau

Incredibly scrumptious Thai protein-rich balls

Ingrediënten

- 1 sachet Instant Protein Vegan Mix - 3 x 90g Seitan Burgers from Bertyn (150 g)
- 120 - 150 ml coconut milk
- 1 tbsp freshly grated ginger
- 1 tbsp fresh garlic

- 1 tsp chili pepper
- Bunch of fresh coriander
- Spring onion

Bereiding

1. Put the contents of the sachet in a bowl, add the ginger, garlic, chili pepper and freshly chopped coriander.
2. Mix well, then add 120 - 150 ml of coconut milk.
3. Knead the dough until everything is nicely mixed.
4. Divide the dough into 10 to 20 balls.
5. Fry the balls in the pan in extra virgin olive oil or coconut oil until they are nicely browned all over.
6. Delicious with a little sweet and sour Thai sauce on top.
7. Garnish with chopped spring onion and fresh coriander leaves