



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳  
**Vorbereidingstijd:** 1 min | **Bereidingstijd:** 19 min | **Totale bereiding:** 20 min  
**Bertyn producten:** Instant Protein Veganmix – 3x 90g Seitanburger

Bron: [bertyn.eu](https://bertyn.eu) | Chef: [Serge Restiau](#) | © Serge Restiau

# Best vegan doner kebab in pita loaves

## Ingrediënten

- 1 sachet Instant Protein Vegan Mix - 3x 90g Seitan Burger from Bertyn (150 g)
- 120 - 150 ml water (or another liquid)
- 1 tbsp shoarma spices
- 4 pita loaves (wholegrain)
- 16 cherry tomatoes, sliced in 2
- A few salad leaves

## Bereiding

1. Put the contents of the bag in a bowl, add the shoarma spices and then 120 to 150 ml of water.
2. Mix well until you have a ball of dough.
3. Pluck chunks out of the ball of dough and fry them in a pan in extra virgin olive oil.
4. Grill the pita loaves briefly and slice them half open.
5. Make the tzatziki by thoroughly mixing together all the ingredients.
6. Fill the pita loaves with the lettuce, tomatoes, seitan chunks and sprinkle the tzatziki evenly over them.

Enjoy the best vegan doner kebab!