



**Recept geschikt voor:** 25 porties | **Moeilijkheid:** 🍳 🍳  
**Vorbereidingstijd:** 15 min | **Bereidingstijd:** 0 min | **Totale bereiding:** 15 min

**Bertyn producten:** [Teriyaki Protein Tops](#)

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

# Fresh vegan seitan pâté with chives and liquid smoke

## Ingrediënten

- Teriyaki Protein Tops
- 1 small tin Kidney beans
- 1/2 Large onion
- 1 tbsp Liquid smoke
- 1 tbsp Instant mashed potatoes
- 1 bunch Fresh chives
- 1 tbsp Walnut oil (Amanprana Perigord extra virgin)
- 1 tsp Seasoning (Amanprana ORAC Botanico mix)
- 1 pinch Black pepper
- 1 pinch Fleur de sel (Amanprana)
- 1 tsp Paprika

# Bereiding

1. Drain the kidney beans and rinse briefly.
2. Place the beans in a blender with the seitan.
3. Peel and dice the onions, then sauté gently in a non-stick frying pan with a tablespoon of walnut oil.
4. Take care that the onion doesn't brown.
5. Add the onions to the other ingredients in the blender.
6. Purée the kidney beans, seitan and onion on a low setting for several minutes, until the mixture is fairly thick but still liquid.
7. If the consistency is too solid, add a little olive oil and stir with a spatula, with the blender switched off, until the mixture is even.
8. Set the blender to a high speed and add 1 teaspoon of seasoning, a little black pepper, a pinch of salt, 1 teaspoon of paprika and the liquid smoke.
9. Mix it all together, then turn the blender off and taste the mixture. Add more spices if necessary.
10. Scoop the mixture into a bowl.
11. Cut the chives evenly with a sharp knife and add to the mixture.
12. Use a whisk to stir in the instant mashed potatoes until the mixture has the consistency of spreadable sausage.
13. Leave the spreadable sausage with chives to rest overnight.
14. Eat with slices of cucumber, or on bread with ground pepper, or in any other way that takes your fancy.