



Recept geschikt voor: porties | **Moeilijkheid:** 🍳 🍳
Vorbereidingstijd: 720 min | **Bereidingstijd:** 0 min | **Totale bereiding:** 720 min

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

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

Vegetarian smoked bacon Recipe made from seitan. Deliciously tasty

Ingrediënten

- 1 Veggie Protein Bloc - Wheat
- 1½ tbsp Liquid smoke
- 1 tbsp Fleur de sel (Amanprana fleur de sel)
- 1 tsp Pepper
- 1 tbsp Olive oil (Amanprana Verde Salud)

Bereiding

1. Slice the seitan into thick, uniform pieces and pat dry with a paper towel.
2. Combine the remaining ingredients to make a marinade.
3. Leave the seitan in the marinade overnight in a cool place, so that the seitan can fully absorb the flavours.
4. The next day, place the seitan under the grill or on the barbecue and cook on both sides until the vegetarian smoked bacon is lovely and crispy.
5. Season again with a little fleur de sel and serve hot, perhaps on toast or with salad.
6. Bon appetit!