



**Recept geschikt voor:** 500 gram | **Moeilijkheid:** 🍳 🍳  
**Vorbereidingstijd:** 360 min | **Bereidingstijd:** 10 min | **Totale bereiding:** 370 min

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

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

# Vegan curry marinade with turmeric and ginger. Perfect for barbecues!

## Ingrediënten

- 1 Veggie Protein Bloc – Spelt
- 30 g fresh ginger
- 3 cloves of garlic
- ½ tablespoon [Amanprana ORAC Botanico-mix, spicy herbs](#)
- ½ chili
- 8 tablespoons [Amanprana Verde Salud extra virgin olive oil](#)
- 2 tablespoons [Amanprana extra virgin walnut oil](#)
- 4 teaspoons Indian curry powder
- 1 teaspoon turmeric
- 1 teaspoon [Khoisan fleur de sel](#)
- A pinch of multicoloured pepper
- 2 tablespoons lemon juice
- 2 tablespoons [Amanprana Gula Java Brut Coconut blossom sugar](#)

## Bereiding

1. Combine all the ingredients except for the seitan using a food processor or hand blender until the coconut blossom sugar is completely dissolved.
2. Cut seitan slices of about 1.5 cm in thickness and place in freezer bags together with the curry marinade for at least 6 hours, and preferably 12-24 hours.
3. Grill the seitan over a charcoal fire for 3-5 minutes per side (depending on the temperature of the barbecue).
4. Sit back and enjoy your deliciously marinated seitan!