



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳
Vorbereidingstijd: 1 min | **Bereidingstijd:** 9 min | **Totale bereiding:** 10 min
Bertyn producten: [Instant Protein Veganmix - 3x 90g Seitanburger](#)

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

Homemade premium protein-rich vegan sausages for your split pea soup

Ingrediënten

- [1 sachet Instant Protein Vegan Mix - 3x 90g Seitan Burger from Bertyn \(150 g\)](#)
- 120 ml water
- 2 tsps smoked paprika powder
- 1 litre split pea soup

Bereiding

1. Make the seitan mix for the burgers as shown on the packaging.
2. Put the mixture in a bowl, add the smoked paprika.
3. Add 120 à 150 ml and mix well.
4. Roll out a sausage from the mixture.
5. Put the sausage into a pan and fry it in extra virgin olive oil until brown on all sides.
6. Chop the sausage into slices and enhance your pea soup with them.