



Recept geschikt voor: 4 personen | **Moeilijkheid:** 🍳 🍳
Vorbereidingstijd: 25 min | **Bereidingstijd:** 30 min | **Totale bereiding:** 55 min

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

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

Macaroni with vegan cheese sauce and vegetarian bacon made from seitan

Ingrediënten

- 500 g macaroni
- 250 g Veggie Protein Bloc - Spelt
- 1 tbsp liquid smoke flavouring

For the vegan cheese sauce:

- 150 g new potatoes
- 60 g carrots
- 1 onion
- 250 ml water
- 60 g tahini (sesame paste)
- 2 cloves garlic
- 1 tsp mustard
- 1 tsp fleur de sel (Amanprana)
- ½ tsp pepper
- 1 tsp lime juice

- ¼ tsp chilli
- 100 ml olive oil (Amanprana Verde Salud)
- 4 tbsp yeast flakes
- 1 pinch saffron

Bereiding

1. Chop the potatoes, carrots and onion into small cubes and cook in water until soft.
2. Place in a blender with the other ingredients and purée to the consistency of liquid, viscous cheese.
3. If the consistency is too stiff, add a little extra olive oil. If it's too runny, add a few extra yeast flakes and purée again.
4. Boil the macaroni until al dente, then place in a casserole dish. Pour the cheese sauce over the macaroni and bake in the oven for 20 minutes at 180°C.
5. Meanwhile, chop the seitan into small cubes and mix with a tablespoon of liquid smoke. Add the fleur de sel and a pinch of pepper.
6. Heat a frying pan and sear the seitan well, until crispy.
7. Set aside until the dish is ready to serve.
8. When the pasta is ready, sprinkle the seitan pieces over the top and serve immediately.
Bon appetit!