



**Recept geschikt voor:** 4 personen | **Moeilijkheid:** 🍳 🍳

**Vorbereidingstijd:** 20 min | **Bereidingstijd:** 15 min | **Totale bereiding:** 35 min

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

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

# Seitan with grilled vegetables, fresh herbs and blue potato

## Ingrediënten

- 6 Waxy potatoes
- 6 Blue potatoes
- 8 carrots
- 4 baby zucchini
- 4 baby eggplant
- 8 cherry tomatoes
- 2 Veggie Protein Steaks - Spelt
- Fresh herbs, like rosemary, thyme and lavender
- Spicy spice mix ([Preferably Amanprana ORAC Mix with chili](#))
- 2tbsp olive oil ([Amanprana Verde Salud](#))
- Fleur de Sel ([Amanprana](#))
- Pepper

## Bereiding

1. Cook the potatoes in slightly salted water.
2. Make sure they remain quite firm. Let them cool down and cut into fine slices.
3. Prepare a marinade of olive oil, fleur de sel, pepper, the spicy spice mix and the fresh herbs.
4. Clean the vegetables and cut them into the desired shape.
5. Cut the seitan in razor-thin slices.
6. Add to the potatoes and vegetables in a big bowl and apply the marinade with a brush.
7. Let it sit for at least two hours.
8. After the marinade is well soaked, grease the grill plate with a bit of olive oil.
9. Grill the vegetables and the seitan, leaving them somewhat crispy.
10. Season with some fleur de sel and pepper.
11. Add some fresh herbs. Serve while still hot. Enjoy.