



Recept geschikt voor: 1000 gram | **Moeilijkheid:** 🍳 🍳

Vorbereidingstijd: 0 min | **Bereidingstijd:** 0 min | **Totale bereiding:** 0 min

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

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

Tex-Mex-style spare ribs marinade. Yummy sauce for seitan with coconut blossom sugar

Ingrediënten

- Veggie Protein Bloc
- 500 mL Tomato sauce (preferably homemade)
- 100 mL Olive oil (Amanprana Verde Salud)
- 1 Onion
- 4 Cloves of garlic
- 2 Fresh red chillies
- 2 tbsp Seasoning (Amanprana ORAC Botanico mix)
- 4 tbsp Maple syrup
- 1 Coconut blossom sugar (Amanprana Gula Java Brut)
- 1 tsp Paprika
- 1 tsp Pepper
- 1 tsp Fleur de sel

Bereiding

1. Peel the chilli, garlic and onion and chop into very small cubes.
2. Heat the oil in a non-stick frying pan and briefly fry the cubed vegetables until they begin to soften.
3. Take the frying pan off the heat and add the remaining ingredients.
4. Stir until well combined.
5. Finally, season the marinade with salt, black pepper and paprika, and pour the still-warm marinade over the seitan.
6. Leave the seitan to rest for at least two hours so that it can soak up the spare ribs marinade before being fried or grilled.