



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

**Vorbereidingstijd:** 40 min | **Bereidingstijd:** 30 min | **Totale bereiding:** 70 min

**Bertyn producten:** Veggie Protein Steak - Natur Veggie Protein Steak - Spelt Veggie Protein Steak - Wheat

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

# Strudel filled with seitan.

## Ingrediënten

Seitan strudel. Vegan recipe served with red cabbage and caramelised chestnuts.

- 2 sheets of vegan puff pastry
- 2 Veggie Protein Steaks
- 2 leeks
- 3 cloves garlic
- A pinch of fleur de sel ([Amanprana](#))
- Pepper
- Seasoning mix ([Amanprana ORAC mix with chilli](#))
- Olive oil ([Amanprana Verde Salud](#))
- A little truffle oil

Ingredients for the red cabbage

- 1 kg red cabbage
- 1 onion
- 3 apples

- 60 g coconut oil ([Amanprana](#))
- 2 bay leaves
- Cloves
- Fleur de sel ([Amanprana](#))
- 2 tbsp vinegar
- 125 ml water
- 3 tbsp cornflour
- 1 c red currant jam
- 1 tbsp coconut blossom sugar ([Amanprana](#))
- 125 ml water

#### Ingredients for the chestnuts

- 1 packet of chestnuts
- 1 c vegan white wine
- 5 tbsp coconut blossom sugar ([Amanprana Gula Java Brut](#))

# Bereiding

## Preparing the red cabbage:

1. Cut the stalk off the red cabbage, wash the cabbage and cut into quarters.
2. Remove the remains of the stalk and chop the cabbage finely.
3. Peel and dice the onion. Peel, core and dice the apples.
4. Melt the coconut oil and sauté the onion until golden.
5. Add the cabbage, fry briefly, then add the apples, 1 bay leaf, a few cloves, the fleur de sel, coconut blossom sugar, vinegar, red currant jam and water, and allow to stew.
6. Add 1 tablespoon of cornflour to 2 tablespoons of water and stir well.
7. Use this as a binder for the red cabbage and flavour to taste with a little extra fleur de sel, coconut blossom sugar or vinegar.
8. Leave to stew for around 2 hours

## Caramelising the chestnuts:

1. Caramelize the coconut blossom sugar in a frying pan over a low heat.
2. Increase the heat, add the chestnuts, and deglaze the pan with a cup of white wine.
3. Stir well, then leave to soak.

## Making the studel:

1. Leave the pastry sheets to thaw according to the instructions, or if using fresh pastry, roll it out immediately.
2. Join the pieces along their longest sides and brush the pastry with a little truffle oil.
3. Cut the seitan steaks into thin strips.
4. Wash the leeks and slice into rings.
5. Peel the garlic and slice thinly.
6. Sear the seitan, leeks and garlic in a frying pan, then add the fleur de sel, pepper and seasoning mix.
7. Leave to cool, then arrange on top of the pastry. Holding the baking paper by the corners, roll the strudel up and place it in a suitable, ovenproof dish.
8. Preheat the oven to 180°C.
9. Bake the strudel for about 25 minutes, until golden brown.
10. Cut the strudel into pieces with a serrated knife and serve with the chestnuts and red cabbage. Bon appetit!