



Seitan Wurst

NIBBLEDISH CONTRIBUTOR

Ingredients

for 9 würstels

- seitan flour
- 40g of leek
- 40g of grilled peppers
- 1 tsp of dried powder
- 5 grains of black pepper
- a pinch of white pepper
- 1 tsp of salt
- 2 tsp of paprika
- a pinch of marjoram
- 1 tsp of wine vinegar
- 2 tsp of margarine
- 1 tsp of dry yeast powder
- 1 tsp of fennel seeds
- a pinch of curry

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- a pinch of herbs de provence
 - water (only at the end)

Instructions

Blend all the ingredients with a mixer or a minipimer, except the seitan flour.

Pour the mix in a large bowl and then add the seitan flour then make a dough.

With the dough form little wurstels and wrap it in the aluminium foil. Cook for about 30' in boiling water.

Finally, if you want, grill the wurstels with oil and onions. Eat them as they are or make a delicious sandwich with a lot of dips.
