



## Consejo del chef

Assemble the skewers with the marinated soy protein and cook on the barbecue until golden brown.

## Raciones para 2

**200 gr** Textured soy protein

**1** Clove of garlic

**1/2** Spring onion

**1/2** Lemon

**1** Tablespoon of hot paprika

**1** Tablespoon of smoked paprika

**1** Teaspoon of cumin

**2** Saffron stigmas

A pinch of black pepper

A pinch of ground cinnamon

**1** Tablespoon of dry parsley

Coriander to taste

A pinch of salt

**3** Tablespoons of extra virgin olive oil

**1** Place the garlic and onion in a food processor with half the lemon juice, a bunch of coriander, and olive oil. Grind.

**2** Then, add spices and salt.

**3** Hydrate soy protein in hot water for 10 minutes. Strain and combine with the spices in the food container.

**4** Close and toss well. Set it aside to macerate at room temperature for 2 hours.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/pinchitos-morunos-veganos-de-soja-texturizada/>

