



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

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

