



## 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/es/receta/pinchitos-morunos-veganos-de-soja-texturizada/>

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