

Ingredients

worstenbroodjes vegan



English (12 breads)

Dough

1 pack Koopmans Wit Brood
20g vegan butter
275 ml lukewarm water
A little bit of flour

Vegan Meat

400g fresh vegan minced meat
(AH: Naturali,
Plus: The Blue Butcher)
3 teaspoon minced meat herbal mix
2 cloves of garlic
1 onion
4 spoons bread crumbs

Optional

4 teaspoons mustard
2 teaspoons Worcestersaus
0.5 teaspoon curry powder
1 teaspoon Cajun spices
1 teaspoon nutmeg
Hela Curry Original

Necessities

parchment paper
oven and baking tray
kitchen scale
pastry brush
cling film
clean dishcloth

Nederlands (12 broodjes)

Deeg

1 pak Koopmans Wit Brood
20g vegan boter
275ml lauwarm water
Een klein beetje bloem

Vegan Vleesvulling

400g verse vegan gehakt
(AH: Naturali,
Plus: The Blue Butcher)
3 theelepels gehaktkruiden
2 teentjes knoflook
1 ui
4 lepels paneermeel

Optioneel

4 theelepels mosterd
2 theelepels Worcestersaus
0.5 theelepels kerriepoeder
1 theelepel Cajun kruiden
1 theelepel nootmuskaat
Hela Curry Original

Benodigdheden

bakpapier
oven en bakplaat
keukenweegschaal
bakkwastje
vershoudfolie
schone theedoek