



Asian Filled Veggie Wraps

🕒 35—45 Min   

Preparation

- 1 To make the 5 spice seasoning mix, finely grind the star anise and toast it in a pan with the other spices until it gives off an aroma. Remove from the heat immediately and put to one side.
- 2 Then peel and thinly slice the onion and garlic. Heat some oil in a pan and sweat the onion and garlic. Add the vegan mince and fry it off briefly.
- 3 Use sweet rice wine to deglaze and add sesame oil. Season to taste with the 5 spice seasoning mix, salt and pepper. Mix the ingredients together well and sauté for around 10–15 minutes. Add more seasoning to taste if required.
- 4 While that's cooking, chop the chives and the scallions. Separate the lettuce hearts from their stalks and wash. Then pat dry with a piece of paper towel.
- 5 Garnish the mince with a little mayonnaise to serve and top with chives, scallion rings and Kotányi Crispy Onions. Stuff the lettuce leaves with the mince and enjoy.

Ingredients 4 Portions

🔪 = Kotányi Produkte

5 pcs.	Lettuce hearts
600 g	Veggie mince
80 g	Mayonnaise, vegan
2 pcs.	Onion, white
4 pcs.	Garlic cloves
35 ml	Sesame oil
35 ml	Rice wine, sweet (mirin)
2 pcs.	Scallions
1 cup	🔪 Crispy Onion
1 pinch	🔪 Sea Salt, Coarse
1 pinch	🔪 Pepper Rainbow, Whole
1	Bunch of fresh chives

For the 5 spice seasoning mix

1 tsp.	Szechuan pepper
3 tsp.	🔪 Cinnamon, Ground
1 pcs.	🔪 Star Anise, Whole
1 tsp.	🔪 Coriander, Ground
1 tsp.	🔪 Cloves, Ground

