



# 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    |

