

Asian Filled Veggie Wraps

35–45 Min

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

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.