



VEGAN WRAP

INGREDIENTS:

Z Gruntu Dobre vegan mince
1 tablespoon coriander
1 tablespoon cumin
1 tablespoon chilli
oil
rice paper
wild garlic
water

SAUCE:

2 chilli peppers
1 bell pepper
1 onion
1 tomato

SALSA:

2 pineapple slices
oil
red onion
coriander
chilli
lime
salt

PREPARATION:

1. Burn the vegetables on the grill for the sauce.
2. Start preparing the pineapple salsa; brush the fruit with oil and grill for 1-2 minutes. Remove from the grill and dice. Add chopped red onion, chilli, and coriander. Sprinkle with lime and salt to taste. Mix thoroughly.
3. Remove the burnt vegetables from the grill and chop them (avoid using a blender). Combine all ingredients, transfer to a bowl, and set aside.
4. Season the vegan mince with coriander, cumin, and chilli and place on skewer sticks. Brush with oil and grill.
5. Soak the rice paper in water, leave it on the board for a while to become pliable.
6. You can fold the wrap; spoon the sauce over the rice paper, add jagged wild garlic, half a skewer, and finally the pineapple salsa. Wrap the right and left sides of the rice paper inside, then roll up. Bake on a grill plate for a short while.
7. Serve wraps cut into 2 pieces.

TIP:

We all love barbecuing on a regular grill, but if you want to expand your portfolio of barbecue hits, it is worth getting a barbecue plate. It will come in handy for slash burgers, frying wraps and even eggs.