Seitan and grilled finferli mushrooms with tomato juice reduction



Preparation time: 25 min
Difficulty: Medium

Ingredients

- Black pepper: q.b.
- Extra-virgin olive oil: q.b.
- Large finferli mushrooms: 4
- Salt: to taste
- Seitan: 8 slices
- Vegetable broth: q.b.
- Whole grain spelt flour: q.b.

Preparation

Roll the seitan slices in flour and sauté them in the pan, 2 minutes per side, in warm oil, adding salt and pepper.
Then add one ladleful of vegetable broth and cook for 5 minutes until a sauce is formed. After this, clean the finferli mushrooms and cut them in two so to obtain 8 parts. Grill the finferli mushrooms on a griddle or alternatively in a pan, then add salt and pepper.

On a baking tray form small "towers" layering the ingredients as follows: seitan, finferli, seitan, finferli.
Bake the "turrets" in the oven for about five minutes at 170 C (340F). Meanwhile, bring to a boil a cup of **Pomì Tomato Juice**: once boiling turn off the heat and salt and pepper. In a separate bowl, dissolve 10 grams of potato starch in two fingers of cold water. Let the potato starch dissolve well and then pour it into the tomato juice until a cream is formed. If the result is not sufficiently dense, gradually add some more starch. Place the seitan and finferli "towers" on each plate with the tomato juice reduction.

For this recipe we used:

Strained Tomatoes to taste

