

Romanian soy drob



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3 cups soy granules
2 carrots, finely grated
2 tablespoons flour
2 teaspoons paprika powder
5 spring onions, finely chopped
5 green garlic, finely chopped
1 bunch parsley, finely chopped
1 bunch dill, finely chopped
salt and pepper

oil to grease the ovenpan

Prepare the soy granules according to the instructions on the package. If the granules are too big than mince.

Mix all the ingredients by hand until you get a paste.



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Grease a ovenpan with a little bit of oil, pour the mix and spread evenly pressing slightly.



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Bake in the preheated oven, approx. 25-30 minutes at medium heat (175C).

Serve as appetizer or with various side dishes and/or salads.