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## Wraps filled with dish soup



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**Number of people:** 6

**Keywords:** Main course Vegetarian Wraps

**Season:** Autumn

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### Ingredients and quantity:

400 g quorn cubes  
1 onion  
1 apple  
1 carrot  
1 red paprika  
1 zucchini (option in summer)  
white celery  
100 ml cream  
1 egg  
curry  
grated cheese  
ketchup  
olive oil  
half garden herbs bouillon cube  
butter  
flour  
milk

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**Preparation:** 20 mins

**Difficulty:** Easy

- \* Cut vegetables and stew in olive oil.
- \* Add a half garden herbs bouillon cube and curry to taste.
- \* Bake quorn cubes in the pan and add them to the cooked vegetables.
- \* Add 3 tbsp. Butter, 3 tbsp. flour, a volume of milk in the pan used to bake the quorn and stir until a thick sauce.
- \* Rap an egg through the cream and add to the sauce.
- \* Add the meat and vegetables to the sauce and heat it up.
- \* Lay the wraps open on a plate, put some ketchup on it and put the dish soup on top. Finish it off by spreading some grated cheese over it.
- \* Fold the wrap tight and fry on both sides in a pan.

**FACT!**



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