

At least as good as

ground pork

makes about 300 g



Ingredients

- 100 g rice cakes
(neutral in taste, for example the Rewe-brand millet-corn-rice cakes (organic))
- 250 ml vegetable broth/stock
- 2 medium onions
- 100 g tomato paste
- 2 Tbs. canola/rapeseed or sunflower oil
- ½ tsp dried marjoram
- ½ tsp herbs de Provence
- 1 tsp kelpamare (organic) or Maggi
- 2 pinches chili or paprika powder
- ¼ tsp ground black pepper
- ¼ tsp salt

Method

One day before

- Crumble the rice cakes and douse them in the vegetable broth/stock. Allow them to soak for one day.

Now

- Mince the onions finely. Mix together the soaked rice cake crumbles, the minced onions, and all the remaining ingredients. Spread on baguette slices.

Tip: Garnish with onion rings and sliced pickles.

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