



## Veganer Wrap with „Pepp“

by DIE KÄSEMACHER

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### Ingredients:

#### For the wrap:

Peppersweet or Sunnypepp Chutney

Roasted peppers

Pomodori secchi

Olives (green or Kalamata)

Flatbread or wrap of your choice

Cabbage, carrots and onion

Ruccola

Peppersweet filled with finest Hummus (for decoration)

#### For the dressing:

3 tbsp tahini (sesame paste)

2 tbsp vegan yoghurt of your choice

Juice of ½ lemon

1tbsp agave syrup

Salt, garlic powder



## Preparation:

Chop the cabbage and carrots into thin strips. Chop the pomodori secchi, grilled peppers and olives as desired. Chop the onion into rings.

Spread the flatbread (wrap) generously with the chutney of your choice. Then spread all the ingredients according to taste and preference. Then mix the ingredients for the tahini dressing and drizzle over the filled wrap. Finally, wrap and roll the wrap.

It goes perfectly with hummus and peppersweet filled with the finest hummus to garnish.

**Preparation time:** appr. 15 minutes

**Level of difficulty:** easy

## Enjoy!