

## *Savory Seitan Roulade with Wild Rice and Dried Cranberry Stuffing*

### **Assembly and Baking:**

Preheat oven to 400. Completely immerse the cheesecloth in the broth. Line your work surface with two overlapped lengths of plastic wrap, parchment paper or waxed paper. Place the dough in the center, cover it with another layer of two overlapped lengths of plastic wrap and roll out the seitan, making sure that it's the same thickness in all places, until it's about 9 x 13. Spread the stuffing evenly overtop, leaving a 1-inch margin on all sides. Lift up the plastic wrap on one of the long edges and roll the seitan up like a jelly roll. Pinch the ends sealed first and then pinch well to seal the long seam. Place the french bread pan on a jelly roll pan. Line one side of the french bread pan with foil and lay the drenched cheesecloth over top of the foil. Carefully transfer the seitan roll on to the cheesecloth and wrap it, tucking the ends underneath. Pour a little more of the broth on to the top of the roll before wrapping the foil around it and sealing it closed. Reserve at least 1/2 cup of broth for basting later on.

Bake for 60 minutes. If the foil bursts open at the top while cooking just be sure to keep the cheese cloth moistened with broth as to avoid any kind of fire hazard. Seitan is done when top seems firm and brown. You can test it by cutting a small slit in the middle to check for any doughy-ness. Remove from the oven and let cool for 5-10 minutes. When ready to unwrap the cheese cloth, keep some extra broth on hand for any areas which seem to "stick". By basting with broth these areas will easily loosen. Baste as desired with remaining broth and transfer carefully to a serving platter. Cut into 1/2 inch slices and serve.