



Crispy Fried Cauliflower

Serve: 4

Courses: Starters & Snacks

Variants: Pure Olive Oil

Proteins: Veg

Ingredients:

- 1) 2 cups cauliflower florets.
- 2) 3/4 cup plain flour.
- 3) 1 tbsp cornflour.
- 4) 1/2 cup onions, roughly chopped.
- 5) 1/2 tbsp green chillies, roughly chopped.
- 6) 1 tsp ginger, roughly chopped.
- 7) Salt, to taste.
- 8) Bread crumbs, for rolling.
- 9) Figaro Pure Olive Oil, for deep-frying.

Methods:

- Step 1:** Blend onions, green chillies and ginger into smooth paste.
- Step 2:** Combine plain flour, cornflour, prepared paste and salt to make thick batter.
- Step 3:** Dip each cauliflower florets in the batter and roll in bread crumbs, till evenly coated.
- Step 4:** Heat Figaro Pure Olive Oil in a kadhai. Deep-fry few florets at a time till golden brown on all sides.
- Step 5:** Serve immediately with ketchup.

THANK YOU

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