

Popcorn Cauliflower

This recipe is a vegetarian twist on the classic popcorn chicken. Using only store-cupboard ingredients, these cauliflower bites are super easy to make but don't compromise on flavour.

Ingredients

1 cauliflower, chopped into even-sized florets
1" fresh ginger, grated
2 garlic cloves, grated
handful fresh coriander leaves, finely chopped
2 tbsp cornflour
4 tbsp plain flour
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp black pepper
 $\frac{1}{2}$ tsp chilli powder
1 cup breadcrumbs
oil of choice

For the Batter

100g plain flour
50g cornflour
 $\frac{1}{4}$ tsp salt
1 tbsp soy sauce
1 tbsp chilli sauce

Method

- Place the cauliflower in a pan, cover in water, and bring to a boil. Take them off the heat and drain them. Set them aside to cool for 5 minutes.
- Add the cornflour, plain flour, garlic, ginger, salt, black pepper, and chilli powder to a large bowl. Mix well.
- Add the cauliflower and mix well so that the cauliflower is thoroughly coated.

- Place the breadcrumbs onto a plate.
- Place all of the ingredients for the batter in a bowl. Whisk together as you slowly add some water. Stop adding water when you form a smooth, runny batter.
- Take 1 cauliflower floret and drop it into the batter. Shake to remove the excess, dip it into the breadcrumbs to thoroughly coat, and place on a plate. Repeat the process with all of the florets.
- Heat 1-2 cups of oil in a large deep pan. Carefully drop as many cauliflower florets as you can into the oil and fry until golden. Use a slotted spoon to transfer them onto a kitchen roll-lined plate to remove any excess oil. Repeat the process with the remaining cauliflower.
- Serve with a sprinkle of salt, chilli flakes, and chaat masala.