Cauliflower Pakora

**Season:** Autumn/Winter  
**Type:** Side dish  
**Difficulty:** Easy  
**Serves:** 30-40 small serves  
**Recipe source:** taste.com.au

### Equipment:
- Mortar and Pestle  
- Mixing Bowl  
- Measuring jug  
- Large Saucepan  
- Medium Saucepan  
- Kitchen Thermometer  
- Plate  
- Kitchen Towel  

### Ingredients:
- 600g chick pea (or plain flour)  
- 2 tablespoons cumin seed  
- 1 tablespoon coriander seed  
- 1 tablespoon Garam Masala  
- 1 teaspoon chilli powder  
- 1 teaspoons turmeric  
- 1 teaspoon salt  
- 2 eggs  
- 750ml water  
- 1Kg cauliflower  
- Vegetable oil, to deep-fry

### What to do:
- Grind the cumin and coriander seeds in a mortar and pestle  
- Place the flour in a bowl with the ground cumin and coriander seeds, chilli powder, salt, Garam Masala and turmeric, make a well in the centre and add the eggs and whisk while you gradually add the water.  
- Cover the mixing bowl and leave to stand.  
- Meanwhile put a large pot of water on to boil with a pinch of salt  
- Wash the cauliflower and cut into small florets, put in the boiling water and cook for 5 minutes until they start to soften.  
- Drain the cauliflower well.  
- Half fill a medium saucepan with oil, and put on a high heat. Using the thermometer heat to **170°C**.  
- Mix the cauliflower in the batter, and **ask your helper to** use a metal slotted spoon to lower them into the oil until there is a good layer in the pan. Cook for 3-4 minutes until crisp and golden, maintaining the temperature.  
- Place on a plate with kitchen paper to drain.  
- Repeat until all the cauliflower is cooked.  
- Serve in a bowl for each table with Tzatziki and sweet chilli.

### Notes
We used 1/3 each of self-raising, Atta and Chickpea flours which worked well during class.