

Cauliflower Pakora

Season: Autumn/Winter

Type: Side dish

Difficulty: Easy

Serves: 30-40 small serves

Recipe source: taste.com.au

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Mortar and Pestle • Mixing Bowl • Measuring jug • Large Saucepan • Medium Saucepan • Kitchen Thermometer • Plate • Kitchen Towel 	<ul style="list-style-type: none"> • 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 **170C**.
- 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.