



Cauliflower Pakora

SERVES: 6

INGREDIENTS:

- 3 cups (95g) cauliflower florets
- 0.75 cup (32g) chickpea flour
- 0.75 tsp salt
- 0.75 tsp turmeric
- 0.75 tsp garlic grated/crushed
- 0.75 tsp fresh ginger grated
- 9 tbsp water

METHOD:

1. Cut the cauliflower into smallish florets so they are bite-sized or slightly smaller. Wash and pat dry.
2. Mix together the chickpea flour, salt, turmeric, garlic, ginger and water to make the batter. It should stick to the back of a spoon but not be so thick it doesn't run off at all.
3. Put the pieces of cauliflower into the batter and mix well so the pieces of cauliflower are well coated in the batter. Spoon bits in to the gaps if needed.
4. Heat some vegetable or other flavourless oil in a small skillet/frying pan – around 1cm deep or a little more. Once it is warm at a medium heat, take spoonfuls of the cauliflower and place in the pan (generally 1-2 pieces of cauliflower in each spoonful, depending on size).
5. Once the pakora have been cooking around 2-3 minutes and are going golden on the bottom, turn over with a slotted spoon and cook on the other side. Turn to any other side not yet cooked if needed. Once golden all over, remove from the pan with a slotted spoon to drain off excess oil then put on paper towel to drain. Repeat with the rest of the batter.
6. Serve either as they are or with raita (spiced yogurt dip).

Note

You can adapt seasoning to taste e.g. add a bit of chili, curry leaves (common in original, but it's hard to get fresh curry leaves elsewhere) or some garam masala. Take care not to overcrowd the pan as you cook them or they will stick and/or the temperature will go down too much.