

Beer-Batter Broccoli Bites

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Purim, Chanukah

Diet: Vegan, Vegetarian,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (19)

Main ingredients

- 1 cup beer
- 4 cups frozen broccoli or cauliflower, defrosted
- 1 cup Gefen Cornflake Crumbs
- oil, for frying

- 1 cup flour
- 1/4 teaspoon garlic
- 1/4 teaspoon onion powder
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 1/4 teaspoon salt

Dressing

- 1 cup Tofutti sour cream
 - 1/2 cup Gefen Mayonnaise
 - 3 tablespoons parsley flakes
 - 6 tablespoons chives
 - 1 clove garlic, crushed or 1 cube Gefen Frozen Garlic
 - salt, to taste
 - pepper, to taste
 - 1/3 cup Gefen Soy Milk
 - 1/4 cup beer
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Start Cooking

Batter and Fry the Broccoli

1. In a large bowl mix flour, spices, and beer. Whisk until smooth. Add the broccoli or cauliflower. Toss until well coated.
2. Place the cornflake crumbs in a small bowl. Dredge each broccoli or cauliflower floret individually in the cornflake crumbs.
- 3.

Heat two to three inches of oil in a large, heavy frying pan. Fry in batches for about three minutes until golden. Drain on paper towels. Serve with Beer-Infused Ranch Dressing (see below) or any other dipping sauce you desire.

For the Dressing

1. Mix together all ingredients until smooth.

Credits

Photography: Daniel Lailah.

Styling: Tehila Hoberman.