

Cajun-Batter Dipped Cauliflower

Recipe By Rivky Kleiman



Cooking and Prep:  25
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Sugar Free

Source: Family Table by
Mishpacha Magazine

Cuisines: Cajun

I initially intended to batter and deep-fry the cauliflower and then offer a dipping sauce too. After the first batch was fried and cooled, however, the taste was fabulous alone. If you are of the camp that just loves to dip, try some duck sauce or sweet chili sauce and enjoy! This is not a hot dish, but it has a nice amount of heat. Recipe by Rivky Kleiman.

Ingredients (9)

Main ingredients

- 1 32-ounce (910-gram) bag frozen cauliflower, completely defrosted and drained
- 1 cup flour
- 1/2 teaspoon **Haddar Baking Powder**
- 1 tablespoon sriracha sauce

- 1 teaspoon paprika
 - 1 teaspoon salt
 - 1/2 cup water
 - 2 eggs
 - oil, for frying
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Start Cooking

Prepare the Cauliflower

1. Combine all ingredients from flour through eggs in a small bowl.
2. Fill about one third of a small saucepan with oil and heat over high heat.
3. Toss cauliflower in batter and coat completely. Drop coated cauliflower by the spoonful into the heated oil and deep-fry for four to six minutes.
4. Remove with a slotted spoon and lay on a paper towel to absorb the extra oil.

Note:

You can substitute hot sauce for the sriracha if you prefer. If you do, you will need to increase the amount you use.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber