

# SOUTHERN FRIED CAULIFLOWER



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60 g

1 cup

400 g

4 medium

250 ml (1 cup)

**EGG-FREE DIP R/P**  
(06009010)

Water

**MILD & SPICY COATING  
R/P (08679050)**

Cauliflower, whole heads,  
cut into florets

**SWEET CHILLI SAUCE**  
(07651040)

## METHOD:

Mix together the EGG-FREE DIP R/P and water until no lumps remain. Pre-dust the cauliflower florets with the MILD & SPICY COATING R/P. Dip the pre-dusted cauliflower into the egg-free dip and back into the coating ensuring that it is coated well. Place the coated cauliflower in the fryer with the basket fully submerged in the oil. Do not stack the cauliflower in the basket. Deep-fry in batches at 170°C for  $\pm$  2 - 3 minutes or until golden brown and cooked through.