

## Recipe

### Gobi Manchuria

## By

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## Ingredients

Cauliflower Florets-2 cups  
Corn flour-2 tsp  
All purpose flour-3 tsp  
Vinegar-1/4 tsp  
Soy sauce-2 tsp  
Salt-1\2 tsp  
Ajinomoto-1/4 tsp  
Pinch of soda  
Oil for deep frying  
Oil- 3 tsp  
Green chilies-2  
Capsicum- 1 diced  
Tomato sauce-2 tsp  
Hot and sweet sauce-3 tsp  
Cilantro for garnishing

## Preparation

Steam cauliflower florets in salted water, and drain. In a mixing bowl add corn flour, all purpose flour, vinegar, 1 tsp of soy sauce, salt, ajinomoto, soda and make a fine paste and add cauliflower florets and toss well and deep fry in oil. Keep them aside. Now in another vessel heat 3 tsp of oil and fry green chilies, and capsicum pieces. Add tomato sauce, 1 tsp of soy sauce, sweet and hot sauce and the fried cauliflower and mix well. Garnish with cilantro and serve hot.

**For further details please contact**

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Hare Rama Hare Rama Rama Rama Hare Hare**