

Recipe

Cauliflower pakodi

By

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Ingredients

Cauliflower-2
Besan flour (Gram Flour)-1/2 kg
Rice flour-1 cup
Oil-1/2 kg
Green chili-15
Cumin seeds-1/4 tsp
Cilantro, chopped- 1/2 cup
Salt-as required
Red chili powder-1 tsp
Baking powder-a pinch

Preparation

Make cauliflower into medium pieces, steam cauliflower in salt water. Remove cauliflower pieces from water and keep aside. Now mix rice flour, besan, salt, chili powder, green chilies, cumin seeds, cilantro, a tsp of warm oil, baking powder and add water to make a smooth paste, keep this batter aside. Now take a wok or deep frying pan (kadai) heat oil on a medium heat and dip the cauliflower pieces in the batter and drop them in oil and fry till it turns golden in color. Serve the crispy cauliflower pakodis with chutney or any sauce.

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