

1. Spicy Korean Fried Cauliflower

In order to satisfy everyone's taste buds, here's a plant-based treat that you won't find in your neighbourhood eatery. The Spicy Korean Fried Cauliflower is an assortment of culinary goodness, served with a spicy sauce, and could potentially be the most addicting food you would've laid your hands on this year.

Ingredients

- 1 cup plain flour
- ¼ cup cornflour (corn starch)
- 1 tsp baking powder
- 1 cup iced water
- 400g (14 oz) trimmed cauliflower, cut into florets
- vegetable oil for deep frying
- thinly sliced spring onions (scallions) to serve
- sesame seeds to serve
- sea salt

Spicy Sauce

- 1/4 cup tomato paste
- 2 tbsp gochujang paste
- 2 tbsp brown sugar
- 1 tbsp honey
- 1 tbsp mirin
- 1 tbsp light soy sauce
- 2 tbsp water

Method

1. Combine the spicy sauce ingredients in a saucepan. Bring to a simmer over medium heat. Simmer for a couple of minutes or until the sugar has dissolved.
2. Whisk together the combined flour, baking powder, and a pinch of salt. Add the water and mix to form a batter. Add the cauliflower and stir to coat.
3. Fill a wok or deep-frying pan to about 1/3 capacity with the oil. Heat over high heat. The oil is hot enough when a wooden spoon dipped into the oil forms small little bubbles. Transfer florets of batter-coated cauliflower, in batches, into the hot oil for 3-4 minutes or until cooked through and crispy. Drain on a paper towel.
4. Drizzle the sauce over the cauliflower (or alternatively toss the cauliflower through the sauce). Serve sprinkled with spring onions and sesame seeds.
5. **Tip:** Serve this as a party appetiser/finger food or serve it with steamed rice for a meal.