

CAULIFLOWER BITES WITH SPICY MAYO

PREPARATION
TIME: 15 minutes

COOK TIME:
15 minutes

SERVING SIZE:
6

INGREDIENTS

Cauliflower Bites

- 1 large head cauliflower, cut into bite-sized florets
- 1 cup chickpea (gram) flour
- ½ cup cornflour
- 1 tsp baking powder
- 1 tsp ground cumin
- 1 tsp smoked paprika
- ½ tsp turmeric
- ½ tsp chilli powder (optional)
- 1 tsp salt
- 1-1¼ cups cold water (to form batter)
- B-well Chef Frying Oil, for deep frying

Spicy Mayo Sauce

- ½ cup B-well Original Tangy Mayo
- ½ cup B-well Thick & Creamy Mayo
- 2 tbsp sriracha (or harissa)
- Juice of ½ lemon
- Pinch of salt

METHOD

1. In a bowl, whisk together chickpea flour, cornflour, baking powder, spices, and salt. Add cold water gradually to form a smooth, thick batter.
2. Heat B-well Chef Frying Oil to 180°C.
3. Dip cauliflower florets into batter, shake off excess, and fry in small batches for 3-4 minutes until golden and crisp. Drain on paper towel.
4. For the sauce, whisk B-well Vegan Mayo with sriracha, lemon juice, and salt until smooth.
5. Serve the bites hot with spicy mayo sauce on the side



Chef's Tip: Fry cauliflower in small batches at 180°C — too low and they soak oil, too high and the batter scorches before cooking through