



## Popcorn Cauliflower

### Ingredients

- 1/2 1/2 Head cauliflower
- cup Chickpea flour (besan)
- cube Maggi vegetable seasoning cube
- 1/2 1/2 tbsp Baking powder
- 1/4 1/4 cup Coriander leaves
- tsp Cumin powder
- tsp Chilli Flakes
- tsp Turmeric powder
- 1/4 1/4 tsp Salt & Pepper
- 1/2 1/2 cup Oil

### Instructions

1. Place chickpea flour, baking powder, coriander, cumin powder, chilli powder, turmeric powder, and Maggi Vegetable Seasoning Cube in a large bowl. Add about 150-160ml water and make a thick batter. Season with salt.
2. Heat the oil in a pan, once the oil is ready, dip the cauliflower florets into the batter and separately drop them into the hot oil, using a spoon. Do not overcrowd the pan, cook until crisp/golden brown.
3. Place cauliflower in a serving bowl and drizzle with your choice of sauce.

### Nutrition

Carbohydrates	34.18 g
Energy	215.21 kcal
Fats	3.89 g
Fiber	7.33 g
Protein	12.16 g
Sodium	69.12 mg
Sugars	6.59 g

45 Minutes

2 Portions