## Cauliflower Pakoras with Minted Yoghurt

**Season:** Winter/Spring  
**Type:** Appetiser/side  
**Difficulty:** Medium  
**Serves:** 6 or 15 tastes  
**Fresh from the garden:** Cauliflower, egg, mint, lemon  
**Recipe Source:** www.taste

### Equipment:
- Bowl  
- Cup measures  
- Spoon measures  
- Whisk  
- Knives  
- Chopping board  
- Saucepan  
- Colander  
- Wok  
- Tongs  
- Slotted spoon  
- Juicer

### Ingredients:
- 1 1/4 cups plain flour  
- 2 tsp ground cumin  
- 1 tsp ground coriander  
- 1/2 tsp chilli powder  
- 1/2 tsp turmeric  
- 1 egg yolk  
- 1 cup water  
- 300g cauliflower, trimmed, cut into florets  
- Vegetable oil, to deep-fry  
- Greek yoghurt  
- Mint  
- Lemon

### What to do:
- Combine flour, cumin, ground coriander, chilli and turmeric in a bowl.  
- Make a well in the centre.  
- Add the egg yolk.  
- Gradually whisk in the water until a smooth batter forms.  
- Cover and place in the fridge for 30 minutes to rest.  
- Meanwhile, cook the cauliflower in a saucepan of boiling water for 3 minutes or until tender.  
- Drain.  
- Add oil to a large, deep saucepan or wok to reach a depth of 8cm.  
- Heat to 170°C over high heat (when the oil is ready a cube of bread will turn golden in 20 seconds)  
- Add cauliflower to the batter and stir to coat.  
- Add small amounts of the cauliflower to the oil.  
- Cook for 3 minutes or until crisp and golden.  
- Use a slotted spoon to transfer the cauliflower to a plate lined with paper towel.  
- Repeat with remaining cauliflower, reheating the oil between batches.  
- Serve with minted yoghurt: **chop mint finely and mix into yoghurt, add lemon juice to taste.**