





CAULIFLOWER FRY | GOBI 65

By Aromacookbook

 PREP TIME	 COOKING TIME	COOKING STEPS
30mins	10 mins	
 DIET	 SERVINGS	
Vegetarian	4 persons	
INGREDIENTS	QUANTITY	
Cauliflower florets	2 cups	<ol style="list-style-type: none">1. Blanch cauliflower florets in salted hot water for 5-10 minutes. Drain the water completely.2. Transfer cauliflower florets to a mixing bowl. Add all the ingredients and mix well3. Set aside for 15-20 minutes. So the spices coat all the florets.4. Heat oil for deep frying. Take each floret separately and gently drop in the hot oil.5. Deep fry until the Gobi turns crispy and golden brown in medium flame.6. Drain excess oil and serve cauliflower fry as snack.
Gram flour	4 tablespoon	
Rice flour Corn flour	1 tablespoon	
Cumin seeds	1 tablespoon	
Ginger & Garlic	1/2 tsp	
Coriander Leaves	1/2 tsp	
Curry Leaves	1 tablespoon	
Chili Powder	8-10	
Turmeric Powder	1/2 tablespoon	
Salt -as you taste	1 /4 tsp	
Water	1/4 cup	
Cooking oil	For frying	