

# KIM·CHI·AVOCADO

by YUNNIE KIM

## Asian Fried Cauliflower

This mouth-watering dish is a decadent take on one of my favorite vegetables that you can slather with a spicy tangy Asian inspired sauce. If you're making for the family, you can set the hot sauce aside for the adults.

This is a great and filling dish for vegetarians and cauliflower is perfect for experimenting. Cauliflower is really having a moment with so many chefs trying new ways to prepare. This is so versatile that it can be served as a side dish or as an entree.

Serves **4** / Prep Time **30 min** / Cook Time **20 min** / Difficulty **Easy**



### Sauce Ingredients:

- 4 garlic cloves
- 2 scallions
- 1/4 cup sake
- 1/4 cup tamari
- 1 tsp rice vinegar
- 1/4 cup cornstarch  
+ 1 tsp for water cornstarch for sauce
- 1/2 tsp baking powder
- 2 tbl brown sugar
- 1 tsp grated ginger

### Ingredients:

- 1 head cauliflower
- 1/2 cup AP Flour
- 1/2 cup rice flour
- 1/2 cup water
- 1/4 cup of vodka
- scallions and sesame for garnish

### Directions for Sauce:

1. Fire the stovetop on medium heat and stir in garlic, ginger, sake, tamari, gojuchang, rice vinegar, and brown sugar.
2. Once thoroughly mixed and dissolved, stir in a slurry of cornstarch and water.
3. Mix thoroughly and set aside to cool.

### Directions:

1. Mix all-purpose flour, rice flour, baking powder, water and a quarter cup of vodka. The vodka helps to create a crispy texture and the alcohol cooks off – its more volatile than water and creates more bubbles when frying.
2. Prepare cauliflower into florets.
3. Wash the cauliflower and dredge into our flour mixture.
4. Heat grapeseed oil to 365 degrees in a deep cast iron skillet.
5. Fry one head of cauliflower in two batches so we don't crowd the pan.
6. Drop the florets in oil and fry until golden brown, be sure to turn with a spatula or spider as they crisp.
7. After you remove from the fryer, allow to drain on a grate.
8. Toss the fried cauliflower in a bowl with the sauce until everything is well coated.
9. Finally garnish with scallions and sesame.