



# Ghost Pepper Fried Cauliflower

25 MINUTES

**YELLOWBIRD**

~ F O O D S ~

## PREPARATION

Mix the batter ingredients together (masa, cornstarch, baking power, salt, nutritional yeast, eggs, water, and Yellowbird Ghost Pepper Condiment) until a loose batter forms. Add more water if needed.

Pour oil into a heavy bottomed skillet. Make it deep enough to cover the cauliflower about halfway. Heat the oil over medium heat. Drop a small bit of batter in the oil to test it—when it rises to the top and bubbles, the oil is ready.

Place cauliflower florets in batter and cover completely. Allow excess batter to drip off before frying. Gently set each floret in the hot oil. Fry for a few minutes on each side, then flip, repeating sides several times if necessary until you get a nice golden brown fried exterior. Remove and set on a cooling rack with paper towels underneath.

Top with finely chopped cilantro and more Yellowbird and enjoy!



**PREP TIME**

10 MINUTES



**SERVINGS**

6 TO A FLOCK



VEGAN



GLUTEN-FREE

## INGREDIENTS



Ghost Pepper  
TO TASTE



Masa  
1 CUP



Baking Powder  
1 1/2 TSP



Nutritional Yeast  
2 TBSP



Water  
2 CUPS



Sesame Oil  
FOR FRYING



Cornstarch  
2/3 CUP



Salt  
2 TSP



Eggs  
4 UNITS



Cauliflower  
1 HEAD, CUT SMALL



Chopped Cilantro  
TO TASTE