



Bang Bang Cauliflower

Fakeaway recipe by [@mostlyfoodandtravel](#), from Instagram

Ingredients

Firecracker Sauce

50ml Soy Sauce
50ml Ketchup
100ml Sriracha Sauce
3 tbsp Vinegar
50ml Olive or Vegetable Oil
2-3 tbsp Dried Chilli Flakes
6 tbsp Honey

Cauliflower

Flour 5 tsp
Garlic Powder 1 tsp
Paprika or Red Chilli Powder 1 tsp
Ground Pepper 1 tsp
Salt to taste
Milk
Spring Onion to garnish

Method

1. Chop cauliflower into bite-sized florets
2. Mix the flour, garlic powder, paprika, salt and pepper together
3. Add in the milk a bit at a time to create a paste that has a glue-like texture. You don't want it too pasty nor too runny
4. Grease a tray or place lightly greased foil on a baking tray
5. Pre-heat oven to 180 degrees
6. Dip the florets in the flour mixture (shaking off the excess), then place on the tray. Try and space them out so they evenly cook
7. Cook for 25 minutes but leave the oven on
8. Take out of the oven then brush with the firecracker sauce
9. Cook in oven and backs for another 15 minutes
10. Garnish with spring onions and serve with the firecracker sauce for extra heat