

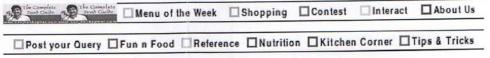




Back To Indo-Chinese Menu





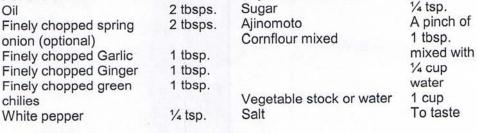


Cauliflower Manchurian

2 tbsps.

Ingredients	
Florets of Cauliflower, medium sized	16 nos.
Ajinomoto	A pinch
Oil	For deep frying
For the batter	
Refined flour	½ cup

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	frying
For the batter	
Refined flour	½ cup
Cornflour	1/4 cup
Chili powder (optional)	1/4 tsp.
Salt	To taste
Water	A little
For the sauce	
Oil	2 tbsps.
Finely chopped spring	2 tbsps.
onion (optional)	



Soya sauce

Method

- 1. Wash the cauliflower florets, sprinkle a little sait and ajinomoto and set aside for 5 minutes.
- 2. Combine all the ingredients mentioned under batter. Beat well and prepare a thick coating batter.
- 3. Heat the oil in a frying pan. Dip the cauliflorets one by one in the batter and deep fry. Drain when golden brown. Set aside.
- 4. Heat 2 table spoons of oil in a pan. Add the spring onions, ginger, garlic and green chilies. Fry for $\frac{1}{2}$ minute.
- 5. Add the stock, pepper, Soya sauce, sugar, ajinomoto and salt. Simmer uncovered for 1 minute.
- 6. Add the cornflour mixed with water and stir continuously, so that the sauce becomes thick.
- 7. Add the fried cauliflowerets just before serving.
- 8. Garnish with spring onion tops.

