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## Cauliflower Pakora with Tomato Raita



## Ingredients

**Cauliflower pakora**

400g cauliflower

200g gram flour

2 teaspoons of cumin

1 teaspoon of coriander

Half a teaspoon of garam masala

Half a teaspoon of chilli powder

Half a teaspoon of turmeric

Salt

2 egg yolks

240ml cold water

Sunflower oil for frying

1 lime

**Tomato raita**

2 shallots

1 large tomato

Half a green chilli

A small bunch of mint

A small bunch of coriander

5-6 tablespoons of plain yoghurt

Half a teaspoon of cumin

A quarter teaspoon of chilli powder

Salt

1 lime

## Preparation

- 1 Peel and chop the shallots very finely, deseed the chilli and chop that finely too. Cut the tomato into very small pieces.
- 2 Chop the mint and the coriander very finely, reserving a little of the chopped mint for garnish.

- 3 Spoon the yoghurt into a bowl and whisk, then add in the cumin, chilli powder and a small sprinkling of salt, Add the shallots, chilli, tomato, chopped herbs and just a squeeze of lime juice and combine well together.
- 4 Serve garnished with the reserved chopped mint.

## Cooks Note

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