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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 themint 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