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# Recipe: Cauliflower Pakora With Coronation Mayo Dip



## Ingredients

For the pakora: 1 small cauliflower
1 small onion
1 green chilli
A small piece of ginger
200g gram flour
2 tablespoons of cornflour
2 egg yolks
1 teaspoon of fennel seeds
1 teaspoon of cumin seeds
1 teaspoon of coriander seeds
Half a teaspoon of garam masala
Half a teaspoon of turmeric
Half a teaspoon of curry powder
Salt
Sunflower oil
For the dip: 4 heaped tablespoons of mayonnaise
3 heaped tablespoons of creme fraiche
15g chopped almonds
2 teaspoons of mango chutney
Half a teaspoon of curry powder
A small handful of sultanas
Salt and black pepper

**Servings**
**4**
**Person**

## Preparation

1. Remove the leaves from the cauliflower and cut into florets, not too big. Peel and chop the onion really finely, deseed and chop the chilli very finely then peel and grate the ginger.
2. In a large bowl, mix together the gram flour and the cornflour.
3. Grind the fennel seeds, cumin seeds and coriander seeds together in a pestle and

mortar and then mix in the garam masala, turmeric, curry powder and a little salt. Stir the spices into the flour.

4 Beat the eggs. Make a well in the flour mixture then pour in the eggs and stir. Gradually whisk in about 240 ml of cold water to make a batter that will coat the cauliflower but is not too thick. Stir in the onion, chilli and ginger and set aside.

5 To make the dip, mix the mayonnaise and crème fraiche together in a small bowl and then stir in the mango chutney, curry powder, sultanas and chopped almonds. Season to taste with salt and black pepper then cover and chill in the fridge.

6 Steam the cauliflower florets for 3 minutes then remove from the heat.

7 Heat enough oil into a large pan for the florets to fry without catching on the bottom. Dip the florets to coat them in batter then fry them in batches for about 2 minutes on each side until crisp and golden. Place on kitchen towel and keep warm.

8 Serve hot with the Coronation dip and a wedge of lime.

## Cooks Note

Soft florets of cauliflower coated in a lightly spiced crispy batter, dipped in a creamy and fruity Coronation sauce. A tasty combination of flavours!

This recipe serves 4 as a starter for an Indian meal, or you could put a bowl of pakora with the dip to share on a buffet table.