

# Fried Cauliflower

Makes Approx. 8 Servings

*Cauliflower is not a major staple of Ethiopian cuisine. It is mainly grown to satisfy foreigners that enter the country. Given this fact, cauliflower was the perfect choice to combine with Berbere. Being a “white” vegetable, cauliflower is missing a deep robust flavor, so it can accept many other flavors. The flavors of Berbere mixed with the batter and have it all deep fried, extends the profile beautifully.*

Amount	Size	Description
1	Head	Cauliflower – Broken Down to Florets
2	Tbl.	Old Norse World Cuisine Ethiopian Berbere
1	Cup	Flour
1	Large	Egg
2	Cloves	Garlic – Minced
1	Tbl.	Tomato Paste
¼	Cup	Milk
2	Cups	Vegetable or Canola Oil
-	-	Salt to taste

1. Fill a pot with water and bring to a boil.
2. Place a few florets into the boiling water for about 1 to 2 minutes. The cauliflower should still be crisp. Remove and place in a strainer to drain any water.
3. Using a food processor, add the flour, egg, garlic, Ethiopian Berbere and blend until a smooth batter is formed. If the batter is too thick, add a little milk.
4. Heat the oil in a deep skillet to about 350 degrees.
5. Place a floret in the batter and coat thoroughly.
6. Place the floret in the oil and cook until it is golden brown and crispy.
7. Take the florets out and place them on a raised wire grate or paper toweling.
8. Can be served alongside many other dishes.

