

Cauliflower Rebozada

INGREDIENTS:

- 1 head cauliflower
- 2 large eggs
- 1 tsp sweet paprika
- Olive oil for frying
- Salt
- ½ cup flour
- Aioli sauce

METHOD:

1. Rinse the cauliflower head under cold water to remove dirt. Cut the cauliflower florets from the centre, leaving short stalks. Discard the heart at the centre
2. Pour an inch of water into a large pot or pan and place steamer inserts into the bottom
 Bring water to the boil. Add cauliflower and cover, steaming the florets for about 10 minutes. They should be firm, not soft or soggy. Remove from the pan and drain. Allow to cool
3. Beat eggs in a small mixing bowl. Combine flour and sweet paprika in another mixing bowl
 Pour a half-inch or so of oil into a large frying pan and heat on medium
4. When oil is hot enough dip the florets in the beaten egg, then the combined flour and sweet paprika mixture and immediately place in hot oil. Brown the florets on all sides. Remove the florets and drain on paper towels.
 Serve with aioli dipping sauce.

