INGREDIENTS

2 cups cauliflower florets, (cut into 3cm pieces)

4 tsp Rice flour

pinch salt

pinch pepper

1 tbsp oil

¼ cup Korean Gochujang Sauce, (divided measure)

1 tsp maple syrup (optional)

1 tbsp water

Small bunch coriander

1 lime wedge

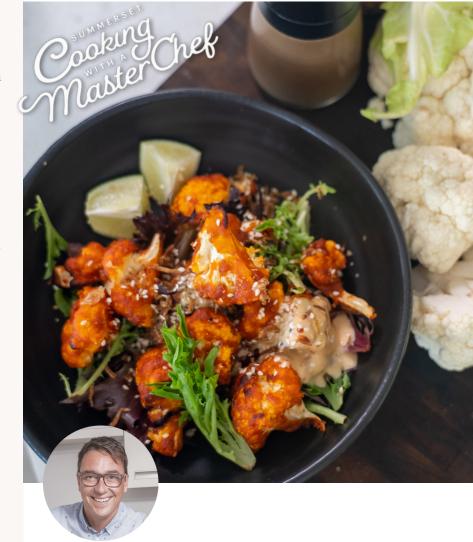
1 tsp white sesame seeds

¼ cup mayo

2 tbsp black sriracha sauce

INSTRUCTIONS

- 1. Preheat the Air Fryer at 200 degrees
- 2. Thoroughly wash the cauliflower and cut it into 3/4" to 1" florets.
- 3. In a mixing bowl, add the rice flour, salt, black pepper, baking powder, and mix well. Add the Korean Gochujang Sauce, maple syrup, water and oil and mix well again.
- 4. Coat the cauliflower with the batter. Spray or brush the cauliflower with oil once again. Arrange the cauliflower florets in a single layer in the fryer.
- 5. Air fry for 8 minutes or until golden and crunchy.
- 6. Once crispy on the outside and tender on the inside, remove the florets and garnish with sesame seeds, coriander and a slice of lime wedge.
- 7. Serve with sriracha combined with mayo



Crispy Cauliflower Bites Korean Style

U 1 2 servings

18 minutes

This hearty vegetarian dish is an experience for your tastebuds. The delicious flavours of Korean Gochujang Sauce make this the perfect snack or even served as a side-dish paired with chicken or a protein of your choice. A must try!

