

# 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



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## Crispy Cauliflower Bites Korean Style



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!