



# WCOOK

## Vegetarian Bang Bang Cauli

with a creamy Kewpie mayo slaw

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Muratie Wine Estate | Muratie Laurens  
Campher Chenin Blanc

Nutritional Info	Per 100g	Per Portion
Energy	587kJ	4129kJ
Energy	140kcal	987kcal
Protein	2.5g	17.3g
Carbs	46g	322g
of which sugars	6.2g	43.9g
Fibre	2.1g	15.1g
Fat	1.8g	12.5g
of which saturated	0.4g	2.8g
Sodium	161mg	1136mg

**Allergens:** Cow's Milk, Egg, Gluten, Allium, Sesame,  
Wheat, Sulphites, Soy

**Spice Level:** Moderate

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
165ml	220ml	Smoky Flour <i>(150ml [200ml] Self-raising Flour &amp; 15ml [20ml] Smoked Paprika)</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
180ml	250ml	Low Fat Fresh Milk
300ml	400ml	Panko Breadcrumbs
15ml	20ml	White Sesame Seeds
600g	800g	Cauliflower Florets <i>rinse &amp; cut into bite-sized pieces</i>
300g	400g	Cabbage <i>rinse &amp; finely slice</i>
240g	240g	Carrot <i>rinse, trim, peel &amp; grate ¾ [1]</i>
180ml	250ml	Kewpie Mayo
2	2	Spring Onions <i>rinse &amp; finely slice</i>
210ml	280ml	Bang-bang Sauce <i>(150ml [200ml] Thai Sweet Chilli Sauce, 30ml [40ml] Lime Juice &amp; 30ml [40ml] Sriracha Sauce)</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Paper Towel  
Seasoning (salt & pepper)

**1. BEGIN THE BATTER** In a bowl, combine the smoky flour and the garlic. Gradually whisk in the milk and 45ml [60ml] of water until a smooth batter forms - it should be thick enough to coat a spoon. Season well. Place the breadcrumbs in a separate bowl. Set aside.

**2. OPEN SESAME** Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**3. GOLDEN CAULI NUGS** Coat the cauli pieces in the batter first, then lightly coat in the breadcrumbs. Return the pan to medium heat with 3-4cm of oil. When hot, carefully lower the cauli into the hot oil and fry until golden and cooked through, 4-5 minutes (shifting as they colour). Drain on paper towel and season.

**4. CREAMY & CRUNCHY** In a bowl, combine the cabbage, the carrot, the mayo, and seasoning.

**5. BANG BANG CAULI** Plate up the creamy slaw and side with the golden cauli. Sprinkle over the sesame seeds and the spring onion. Side with the bang-bang sauce for dunking. Dive in, Chef!