



# UCOOK

## Crispy Buffalo Cauli Tacos

**with cashew cream cheese, fresh coriander & a charred corn salsa**

We've taken crispy cauliflower pieces smothered in buffalo sauce and paired it with a charred corn & tomato salsa for a flavour-packed taco experience. We've added a smear of creamy cashew cream cheese that perfectly balances the spicy kick of the buffalo cauli bits. Top it off with shredded green leaves and sprinkle with fresh coriander for a vibrant fiesta!

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**Hands-on Time:** 50 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Thea Richter

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 Veggie

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 Waterkloof | False Bay Chardonnay

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## Ingredients & Prep

160g	Corn
2	Tomatoes <i>roughly diced</i>
60ml	Lemon Juice
15g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>
225ml	Buffalo Sauce <i>(125ml Colleen's Smoked Paprika Chilli Sauce, 60ml Worcestershire Sauce &amp; 40ml Honey)</i>
400ml	Flour Mix <i>(200ml Cornflour &amp; 200ml Cake Flour)</i>
800g	Cauliflower Florets <i>cut into bite-sized pieces</i>
12	Corn Tortillas
125ml	Cashew Nut Cream Cheese
80g	Green Leaves <i>rinsed &amp; roughly shredded</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. DO THE SALSA** Place a deep pan over medium-high heat with a drizzle of oil. When hot, add the corn and fry until slightly charred, 4-5 minutes (shifting occasionally). Remove from the pan and place in a bowl. Add the diced tomato, the lemon juice, ½ the chopped coriander, and seasoning. Set aside. Place the buffalo sauce in a bowl, large enough for the cauli.

**2. BRING ON THE BATTER** Prepare a shallow dish with a mixture of a ¼ of the flour mix and 120ml of water. Prepare a second dish with the remaining flour mix and seasoning. Coat the cauli pieces in the water mix first, then toss them through the seasoned flour mix until coated.

**3. IT'S A FRY UP!** Return the pan to a medium-high heat with enough oil to cover the base. When hot, add the coated cauli and fry until cooked through and golden, 4-6 minutes (flipping halfway). You may need to do this step in batches. Drain on paper towel. When all the cauli is done, add to the bowl with the buffalo sauce and toss until coated.

**4. ALMOST THERE...** Place a pan over medium heat. When hot, dry toast the tortillas until warmed through, 15 seconds per side.

**5. ASSEMBLE THE TROOPS!** Smear the cashew cream cheese over the warmed tortillas. Top with the shredded green leaves, the charred corn & tomato salsa, and the buffalo cauli. Sprinkle over the remaining coriander. Dig in, Chef!

## Nutritional Information

Per 100g

Energy	576kJ
Energy	138kcal
Protein	3.5g
Carbs	22g
of which sugars	4.1g
Fibre	2g
Fat	2.7g
of which saturated	0.4g
Sodium	154mg

## Allergens

Gluten, Allium, Wheat, Sulphites, Sugar  
Alcohol (Xylitol), Tree Nuts

Cook  
within 2  
Days