HOT & BOLD

Crispy Cauliflower Bites with Sriracha Dip

PREP	COOK	SERVES
20 min	30 min	4

Vegan Vegetarian

Oven-baked cauliflower florets in a spicy crunchy coating with a cooling, creamy sriracha dip.

Ingredients

- 1 large cauliflower, cut into bite-sized florets
- 100 g plain flour
- 150 ml plant milk
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1/2 tsp salt
- 100 g panko breadcrumbs

Dip

- 4 tbsp vegan mayonnaise
- 2 tbsp sriracha
- 1 tsp lime juice
- 1 tsp maple syrup

Method

1. Heat the oven to 220 C and line a large tray with baking paper.
2. Whisk the flour, plant milk, garlic powder, paprika and salt into a thick batter.
3. Toss the florets in the batter, then roll them in the panko to coat. Arrange on the tray with space between.
4. Bake for 25 to 30 minutes, turning once halfway, until crisp and golden.
5. Stir together the dip ingredients and serve alongside the hot cauliflower.

Cook's tip

A thick batter matters: it should cling to the cauliflower rather than run off. If it is too runny, whisk in another spoonful of flour.