

## Roasted cauliflower

Cauliflower has a good flavour of its own and is filling. The perfect vegan meal, also great as a side dish.

Preparation time: 45 min. · Level of difficulty: easy ·

### Quantity

Ingredients for 4 people.

### Ingredients

1 piece Fresh cauliflower  
For the marinade:  
2 tbsp Soy yoghurt or Veganaise  
2 tsp Ground coriander seeds  
2 tsp Garam Masala (ready mix)  
1 tsp Ground cumin seeds  
1 tsp Ground ginger  
For the breading:  
3 tbsp Maize flour  
2 tbsp Spelt flour or wheat flour  
1 tsp Flower sea salt  
2 pinch Black pepper from the mill  
2 pinch Turmeric  
1 tbsp Cider or beer

### Preparation

Bring a pot of water to the boil and add the cauliflower cut into pieces. Boil for 4-5 minutes and then drain.

Let the cauliflower cool completely and mix with the marinade ingredients in a bowl. Marinate in the fridge for 20-30 minutes.

Make a thin batter by mixing all the ingredients listed.

Dip cauliflower in batter and fry in olive oil.