

Fried Cauliflower with Spicy Whipped Persian Fetta

SERVES: 4



INGREDIENTS

- 1 large cauliflower, cut into florets
- 2 large eggs
- 2 tbsp of milk
- 1 ½ cups plain flour
- 1/2 cup finely grated parmesan
- 2 tsp sumac or grated lemon zest
- 1/2 tsp granulated onion
- 1/2 tsp granulated garlic
- 1 tbsp salt flakes
- Freshly ground black pepper to taste
- Vegetable oil for frying

Whipped Persian Fetta

- 275g jar Yarra Valley Dairy Persian Fetta
- drained of oil
- 1 teaspoon of dried chilli flakes
- 3/4 cup sour cream
- Salt & pepper to taste

METHOD

1. Place 1tbsp of salt and 1tsp of sumac (or lemon zest) in a mortar and pestle or spice grinder. Grind them together to make a fragrant salt. Set aside.
2. Bring a large pot of water to the boil. Season with a few pinches of salt. Place the cauliflower pieces gently into the boiling water and simmer for about 5 mins. Drain and cool.
3. In a food processor, whiz the Persian Fetta cheese, chilli flakes, sour cream and seasoning ingredients into a smooth paste and refrigerate until needed.
4. Half fill a large pot with vegetable oil and heat to 180°C – 200°C using a thermometer.
5. In a bowl whisk the eggs with the milk. In a separate bowl mix the flour with the parmesan cheese, salt, pepper, remaining sumac, granulated garlic and onion.
6. Coat cauliflower pieces by dripping into the flour mix, then the egg mix, then back into the flour mix. Set aside on a flat tray.
7. Fry the cauliflower in batches until golden and crispy and then sprinkle with sumac salt. Drain on a tray lined with paper towel.
8. Serve the fried cauliflower with the Spicy Whipped Persian Fetta for generous dipping.

