



CAULIFLOWER WINGS WITH SRIRACHA MAYO DIP

These Sriracha Cauliflower wings are a spicy, tasty vegan alternative



PREP TIME
15 MIN



COOK TIME
10 MIN



SERVINGS
4

Ingredients

- 2 medium cauliflower, cut into florets
- ½ tsp of chilli powder
- ½ tsp of ground cumin
- ½ tsp of garlic salt
- ¼ tsp cayenne pepper
- 250g flour
- 25g cornflour
- 200mls soya milk
- Oil for frying
- 40g [Blenders Sriracha Sauce](#)
- 180g [Blenders Vegan Mayo](#)

Allergens

Contains Gluten, Soyabeans, Mustard

Method

1. Cut the cauliflower into bite sized florets. Blanch the florets for 2 mins. Strain and place into iced water to prevent any further cooking. Drain and pat dry.
2. In a bowl combine flour, cornflour, chilli powder, ground cumin, garlic salt and cayenne pepper. In a separate bowl combine the soya milk and 20g of [Sriracha sauce](#).
3. Place the cauliflower florets into the sriracha milk and marinate for about 30 mins.
4. Drain the cauliflower. Dip the cauliflower into the seasoned flour and coat well. Drop the florets into a fryer for 3 to 4 mins until golden brown.
5. Combine the [Vegan Mayo](#) with the remaining Sriracha and serve as a dip on the side.

