



# Cauliflower Tempura

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 Large Cauliflower  
4 Large Eggs, Whisked  
1 Cup All Purpose Flour  
2 Tbspn Oregano  
Salt  
Water  
Olive Oil

## Instructions

1. Wash and cut cauliflower into medium/edible size pieces. Add to a bowl of salt water. Soak for at least 30 minutes.
2. In a bowl add flour and oregano and mix together.
3. In a bowl add eggs and whisk together.
4. In a large pan, drizzle with olive oil and turn to high heat.
5. Take each piece of cauliflower and coat with flour then egg and place into pan with oil. Do this for each piece of califlower.
6. Heat each side until golden. Remove from heat and add to serving plate. Serve with ketchup.

Serve immediately.

Serves 4.

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