

Gobi 65

Ingredients

For the deep-fried cauliflower

vegetable oil, for deep-frying
 1 cauliflower, leaves removed and cut into florets
 3 tbsp chickpea flour (gram flour)
 4 tbsp cornflour
 1 tbsp chilli paste
 ½ tbsp finely chopped fresh curry leaves
 ½ tbsp garam masala
 8 fresh curry leaves, to garnish
 2 green chillies, sliced, to garnish

For the salad

1 cucumber, grated
 ½ tsp ground cumin
 ½ tsp black mustard seeds
 1 green chilli
 1 tbsp cashew nuts, smashed
 150ml/5fl oz thick natural yoghurt

For the flatbreads

250g/9oz plain flour, plus extra for dusting
 1 tsp salt
 1 tbsp olive oil

Method

1. For the deep-fried cauliflower, fill a deep-fat fryer or a large, deep, heavy-bottomed pan two-thirds full with the oil. Heat to 180C (a cube of bread should turn brown in one minute when dropped in.) CAUTION: Hot oil can be dangerous. Do not leave unattended.
2. Heat a large saucepan of salted boiling water and blanch the cauliflower for 2–3 minutes. Drain well and set aside.
3. Place the flours into a large bowl and add the chilli paste, chopped curry leaves and garam masala. Mix then add enough cold water to make a smooth batter consistency.
4. Dip the blanched cauliflower into the batter and deep-fry for 2 minutes or until golden-brown. Set aside to drain on kitchen roll and keep warm until ready to serve. (Keep the deep-fat fryer warm to fry the garnish at the last minute.)
5. For the salad, put the grated cucumber into a clean tea towel and squeeze out the water.

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 4

Dietary

Vegetarian

Matt Tebbutt takes inspiration from Goan street food. A spiced coating for deep-fried cauliflower florets, served with cucumber, cashew and yoghurt dip and flatbreads.

By Matt Tebbutt
From Saturday Kitchen

- 6.** In a dry frying pan over a medium heat, toast the cumin, mustard seeds, green chilli and nuts for 2–3 minutes, taking care not to burn them.
- 7.** Place the cucumber into a bowl with the yoghurt and mix in the roasted spices and nuts.
- 8.** For the flatbreads, mix the flour and salt in a large bowl. Add the oil and mix again. Gradually add enough water to form a dough then knead until smooth. Divide into 8 balls. On a floured surface, roll them out into round flatbreads.
- 9.** Heat a large dry frying pan and cook each flatbread for 2–3 minutes on both sides or until cooked through.
- 10.** Just before serving, deep-fry the curry leaves and sliced green chillies.
- 11.** To serve, place the fried cauliflower onto a serving plate and top with the salad. Serve the flatbreads on the side.