KIKKOMAN

Coconut-curry cauliflower rice

Total time **25 mins** **20 mins** preparation time **5 mins** cooking time **30 mins** cooling time

INGREDIENTS

10 portion(s)

For the cauliflower rice:

1.5 kg	cauliflower, cut into florets
20 g	olive oil
10 g	garlic cloves, chopped
10 g	ginger, grated
400 g	coconut milk
80 ml	Kikkoman Naturally Brewed Soy Sauce
80 ml	Kikkoman Sauce for Poke Bowl
15 g	curry powder
10 g	turmeric powder

To garnish:

15 g	coriander leaves
15 g	Thai basil leaves
5 g	garlic cloves, thinly sliced and fried until crispy

PREPARATION

Step 1

Chop the cauliflower florets in a food processor (cutter) until they resemble grains of rice.

Step 2

Heat the olive oil in a large pan or wok over a medium heat. Add the garlic and ginger and fry for 1-2 minutes until fragrant.

Step 3

Add the cauliflower rice and stir well. Pour in the coconut milk, Kikkoman Soy Sauce and Kikkoman Sauce for Poke Bowls. Season with the curry powder and turmeric.

Step 4

Cook for about 5 minutes, stirring occasionally, until the cauliflower is soft. Once done, remove from the heat and leave to cool. Serve cold on deep plates, garnished with the torn herbs and crispy garlic slices.