

Crunchy pink popcorn cauliflower

Total time **20 mins** 10 mins preparation time 10 mins cooking time

Nutritional facts (per portion):
2,222 kJ / 530 kcal

Fat: **21.5 g** Protein: **13.2 g**
Carbohydrates: **68.7 g**

INGREDIENTS

2 portion(s)

75 ml	beetroot juice
60 ml	buttermilk
4 tbsp	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
2 tbsp	plain flour
2 tbsp	cornflour
0.25 tsp	garlic powder
0.5 tsp	ground ginger
3 pinch	of black pepper, freshly ground
300 g	cauliflower florets (popcorn-sized pieces)
100 g	<u>Kikkoman Panko - Japanese style crispy bread crumbs</u>
	Oil, for frying
2 tbsp	<u>Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste</u>

PREPARATION

Step 1

75 ml beetroot juice - **60 ml** buttermilk - **4 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **2 tbsp** plain flour - **2 tbsp** cornflour - **0.25 tsp** garlic powder - **0.5 tsp** ground ginger - **3 pinch** of black pepper, freshly ground
Mix the beetroot juice, buttermilk, Kikkoman Ponzu Lemon, flour, cornflour, garlic powder and ground ginger to form a batter, and season with the pepper.

Step 2

300 g cauliflower florets (popcorn-sized pieces) - **100 g** Kikkoman Panko - Japanese style crispy bread crumbs
Dip the cauliflower florets in the batter, let the excess drip off and coat in the Kikkoman Panko.

Step 3

Oil, for frying
Heat the oil in a large frying pan or deep fryer and fry the cauliflower in batches until golden and crispy.

Step 4

2 tbsp Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Brush the cauliflower with the Kikkoman Teriyaki BBQ Sauce Honey while still hot, and serve.