

A fusion of flavour that's sure to be a lunchtime hit.

**EDUCATION SECTOR:** Secondary  
**SERVINGS:** 10  
**ALLERGENS:** N/A



## “Wedges & Tings” – Cauliflower Pakora

### Ingredients

#### FOR THE WEDGES

2.5kg Jacket 60s

[10g KNORR Professional Vegetable Powder Bouillon](#)

100ml Water.

#### FOR THE TOPPING

800g Cauliflower, cut into florets

300g Onion, sliced

500ml Water

[200g KNORR Professional Patak's Balti Ready to Use Sauce](#)

250g Gram flour

60g Margarine

#### FOR THE GARNISH

800g Tinned mixed bean salad, drained

150g Red onion

150g Tomatoes, diced

10g Coriander, chopped

100g Plant based coconut yoghurt

### Method

#### FOR THE WEDGES

- Place the potatoes onto an oven tray and bake for 45 minutes at 160°C.
- Once cooked, remove from the oven and allow to cool slightly before cutting into 8 wedges.
- Mix the water and KNORR Professional Vegetable Bouillon together in a saucepan, bring to the boil and reduce by half.
- Toss the wedges in the bouillon then bake again for 10 minutes until golden.

#### FOR THE TOPPING

- Place the water and KNORR Professional Patak's Balti Ready to Use Sauce into a bowl, add the gram flour then whisk to make a “smooth” batter.
- Add the vegetables and coat well.
- Remove the veggies from the batter, gently shaking of any excess batter and place on to a lined baking tray.
- Melt the margarine and drizzle of the veggies then bake at 190 °C for 12-15 minutes until golden and crisp.

#### TO FINISH / SERVE

- Dice the onion and tomatoes and place into a bowl then add the coriander and beans.
- Place a portion of wedges into a take-away container, spoon over the pakoras and top with the bean salsa and yoghurt.



Visit [ufs.com/education](https://ufs.com/education) to find out more

