

GOBI MANCHURIAN

For the Cauliflower (Gobi):

1 medium cauliflower, cut into florets

Water (for boiling)

Salt (to taste)

For the Batter:

1/2 cup all-purpose flour (maida)

1/4 cup cornflour (cornstarch)

1 teaspoon ginger-garlic paste

1/2 teaspoon red chili powder

1/4 teaspoon black pepper powder

Salt (to taste)

Water (as needed for batter consistency)

Oil (for deep frying)



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For the Manchurian Sauce:

2 tablespoons oil

1 tablespoon finely chopped garlic

1 tablespoon finely chopped ginger

2-3 green chilies, slit or chopped

1 small onion, finely chopped

1 small bell pepper (capsicum)

2-3 tablespoons soy sauce

2 tablespoons tomato ketchup

1 tablespoon chili sauce (adjust to taste)

1 tablespoon vinegar

1 tablespoon cornflour (cornstarch)

mixed with 2 tablespoons water

Salt (to taste)

1/4 teaspoon black pepper powder

1/4 cup spring onions
