

KUNG PAO CAULIFLOWER

Ingredients:

- 1 cauliflower, cut into large florets
- 4 red chillies
- 2 teaspoons cornflour
- ½ teaspoons stock powder to 1/3 cup water
- 2 tablespoons soy sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon shao hsing (Chinese rice wine)
- 2 tablespoons coconut oil
- 1 capsicum, thinly sliced
- 2 garlic cloves, minced fine
- 3cm piece ginger, finely grated
- ½ teaspoon Szechuan peppercorns, ground with pestle and mortar
- 4 spring onions, thinly sliced
- Steamed rice to serve



What to do:

1. Place cauliflower florets in microwave safe bowl, add 1 tablespoon water and cover with a fitting microwave safe plate and microwave on high for 4mins or until just tender. Drain well.
2. Finely chop 2 chillies. Place cornflour in a large bowl. Gradually whisk in stock, sauces and shao hsing. Stir in chopped chillies and cauliflower.
3. Heat a wok over medium-low heat. Add coconut oil and cook remaining chillies until fragrant and beginning to char. Carefully remove chillies and set aside on plate.
4. Increase wok to medium-high heat. Add cauliflower to wok carefully, using tongs and reserving sauce mixture in bowl. Add capsicum. Stir fry for 2-3mins or until beginning to char.
5. Add spring onion, garlic, ginger and peppercorns, stir fry for 1 min or until fragrant.
6. Add sauce mixture. Stir fry for 2mins or until sauce bubbles and thickens.
7. Garnish with chillies and serve with rice.
- 8.

