

## Vegetables

**Battered Cauliflower Bites**

## LALLEMAND'S CHOICE

Crispy and crowd-pleasing Battered Cauliflower Bites. The addition of **Engevita® Garlic-Parmesan Style Powder** in the predust gives the fried product some toasted, savory notes. The garlic parmesan profile gives character to a product which is often perceived bland. The nutritional yeast provides a more complex flavor profile and give this snack a craveability aspect.

INGREDIENTS	QUANTITY	
	Control % by weight	Enhanced % by weight
Raw cauliflower florets (8-12g)	60.5	60.5
Predust (Toasted wheat crumbs, modified corn starch, wheat gluten, salt)	5.0	4.75
<b>Engevita® Garlic-Parmesan Style Powder</b>	-	<b>0.25</b>
Tempura batter mix (Corn flour, wheat flour, modified corn starch, corn meal, yeast extract, baking powder, salt, citric acid, modified milk ingredient, xanthan gum)	29.5	29.5
Vegetable oil (Canola)	5.0	5.0
TOTAL	100.0	100.0



## DIRECTIONS

- 1- Combine tempura batter mix with ice water. Stir until smooth. Set aside.
- 2- Pat cauliflower florets dry and lightly cover with the predust mix.
- 3- Dip florets into the tempura batter. Drain excess batter.
- 4- Gently drop florets into hot oil 375°F (190°C). Par-fry until golden.
- 5- Freeze units for storage.

## THIS APPLICATION CONTAINS:

Gluten and milk.

## PREPARATION



CONVENTIONAL OVEN

Preheat oven to 400°F (200°C). Place pieces 1 inch apart on a baking sheet on middle rack of oven. Bake for 12 to 14 minutes. Careful, the product will be hot!



AIRFRYER

Preheat air fryer to 350°F (175°C). Place 8 pieces in the air fryer basket in a single layer. Cook for 8-9 minutes. Careful, the product will be hot!

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