

SWEET AND SPICY ROASTED CAULIFLOWER

(inspired by [Cook Eat Share Vegan](#))

Yogurt sauce:

150g full-fat yogurt
zest and juice of 1 lemon
1 teaspoon cider vinegar
salt to taste

panko breadcrumbs

1 head of cauliflower, broken into florets

for the batter:

70g g rice flour
pinch of sea salt
¼ teaspoon black pepper
¼ teaspoon baking soda
juice of ½ lemon
150ml milk

for the spicy sauce:

2 tablespoons gochujang (Korean red chilli paste)
2 tablespoons soy sauce
1 tablespoon apple cider vinegar
3 tablespoons agave nectar
50ml water

Heat oven to 420F and line a baking tray with foil or baking paper. Make the yogurt sauce by whisking all ingredients in a small bowl, and reserve in the fridge until serving time.

To make the batter, whisk the ingredients together in a bowl until smooth. Place the panko in a shallow baking dish. Dip cauliflower florets in the batter and shake off any excess before dredging in the panko crumbs and placing on the prepared baking tray. Bake for 25 minutes or until crispy and golden.

As the cauliflower roasts, place the gochujang dressing ingredients in a saucepan, bring to a boil and cook for 5 minutes, or until smooth thick, adding a splash more water if it seems too thick. Transfer the baked cauliflower to a large bowl, pour over the dressing and toss to coat. Serve right away or keep in a low oven while you prepare the rest of your dinner, with the yogurt sauce on the side.