

Hawksworth's KFC - Korean Fried Cauliflower

We share the recipe for David Hawksworth's popular bar snack influenced by his time at Hong Kong's Seva Restaurant

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KFC - Korean Fried Cauliflower

by Chef David Hawksworth



Ingredients:

1 head of cauliflower
250 g AP Flour
500 ml tempura batter (see recipe)
200 ml Korean chili sauce (gochujang)
50 g toasted white sesame seeds
30 g sliced scallion

Method:

Cut cauliflower into 1" florets
Blanch in salted water for 15 secs and place in ice bath to stop cooking
Dust cooked cauliflower florets in all purpose flour and then dip in tempura batter
Pan fry in cast iron pan with 1" deep canola oil (350F) until crispy, turning in oil carefully if needed
Remove from oil when crispy and toss in Korean chili sauce
Put in bowl and sprinkle with sesame seeds and scallion

Tempura batter:

500 ml rice flour
2 T sesame oil
1 T baking powder
1 T baking soda
2 T sherry vinegar
50 ml grapeseed oil

Combine all in a bowl and whisk until fully incorporated, some lumps ok
Reserve until needed