

## Cashewnut and Cauliflower Pakoda Recipe

### Ingredients

- 1/2 cup Cauliflower florets
- 1/2 cup Cashew nuts
- 1 Onion
- 1/2 cup Besan / Kadala Gram Flour Mavu
- 1/4 cup Rice Flour
- Salt to taste
- 1 tsp Chilly Red Powder
- 1 pinch Asafoetida
- Curry Leaves (a sprig)
- Few Coriander Leaves
- 1 tsp Butter / Ghee
- Oil to deep fry



### Instructions

- Take the cauliflower florets, broken cashews and finely chopped onions in a wide bowl
- Add besan, rice flour, red chilli powder, asafoetida, butter/ghee and mix well
- Now add curry and coriander leaves and sprinkle water. Mix well. Batter is ready
- Heat oil in a kadai and when it is hot start adding the dough in the shape of pakodas
- When they turn golden brown, take them out
- Drain in a paper napkin and serve hot with tomato ketchup