

Bang Bang Cauliflower

serves 4-6

INGREDIENTS

½ cucumber
Half a head of cauliflower
1 thumb sized piece of ginger
3 spring onions
500ml vegetable stock
½ tsp salt

The sauce:

1 tsp toasted **Sichuan peppercorns**, finely ground
½ tbsp **chiu chow chilli oil** / **lao gan ma chilli oil**
1 ½ tbsp **light soy sauce**
3 tbsp Ching kiang black vinegar
1 tbsp sugar
1 tbsp **sesame paste** / **sesame sauce**
1 tbsp **sesame oil**
2 tbsp **toasted sesame seeds**

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Cut the cauliflower into florets and boil in the chicken stock until softened.

Prepare the sauce and finely slice the stir fry ingredients.

Get your wok up to a medium heat and add the ginger, spring onions and cauliflower. Stir fry for 30 seconds before adding the sauce. Coat the cauliflower in the sauce then serve up over the sliced cucumber.