

Cauliflower Fritters

Ingredients:

½ large Cauliflower, roughly chopped
1 large Egg
½ cup Caesar Dressing
½ cup grated Mozzarella cheese
2 tbs grated Parmesan cheese
½ cup Self Raising flour
½ tsp grated Nutmeg
Pinch Salt and White Pepper - to taste
Oil for frying

What to do:

Place the Cauliflower pieces in a food processor and blend until the Cauliflower resembles fine crumbs.

Using a large mixing bowl, whisk together the Egg and Caesar Dressing. Mix in the Mozzarella and Parmesan Cheese, Flour, Nutmeg and seasoning, then mix in the processed Cauliflower.

Heat a small amount of oil in a frying pan and carefully add a large spoonful of the Cauliflower mixture into the pan. Repeat until all the mixture has been used. Fry for 4 to 5 minutes or until golden. Flip and cook on the other side.