

nøgg

No Egg.
But Plants.

Simply. **Crispy.**

Baked cauliflower with sour cream.

Preparation

- 1 Wash and clean the cauliflower, and divide into small florets.
- 2 Blanch cauliflower: boil for 5 minutes in salted water, and place in salted ice water. Pat the cauliflower dry, and bread it.
- 3 Mix the flour with salt and pepper to taste. Dredge the cauliflower florets in the flour, dip in nøgg Scrambled Eggs Alternative liquid, and dredge in the breadcrumbs.
- 4 Fry the breaded cauliflower florets in a pan or deep fryer until golden brown. Finish cooking in the oven until the desired consistency is reached.
- 5 Arrange on a plate, and garnish with parsley. Serve with vegan sour creme.

The preparation time always depends on the type of cooking appliance used and its heat output.




plant-
based

Ingredients for 4 portions

- 100g* **nøgg Scrambled Eggs liquid**
- 100g* flour (type 405)
- 100g* breadcrumbs
- 1 cauliflower (large)
- salt, pepper
- vegetable oil
- parsley, chopped

*The quantities can vary depending on the size of the florets.

Dip

- vegan sour creme

