**KOREAN FRIED CAULIFLOWER**

**150 g Cauliflower florets soaked in soy milk**

**100 g batter**

**100 g karaage flour**

**Spring onion**

**Toaste sesame seed**

**Karaage flour**

**200g rice flour**

**200g potatoe starch**

**1kg karaage mix**

**BATTER**

**130 g flour**

**330 g soda water**

**5 g salt**

**3 eggs (optional if not Vegan)**

**GOCHUJANG DRESSING**

**10 g garlic micro planed**

**10 g ginger grated**

**60 g soy sauce**

**80 g golden syrup (or 35/40g honey)**

**30 g sesame oil**

**30 g EVO**

**20 g lemon juice**

**30 g sesame seed toasted**

**120 g gochuchang**

**40 g rice vinegar**