

## Spicy Cauliflower Recipe

**Ingredients:** Serves 4

300g cauliflower

1 tablespoon brown peppercorns

½ tablespoon chili powder

**Seasonings:**

½ teaspoon salt

a few drops of sesame oil

**Method:**

Trim cauliflower, rinse and drain. Boil for 30-40 seconds (add 1 teaspoon of salt to water). Drain and place in a large bowl. Heat 2 tablespoons of oil to fry brown peppercorns, discard most of it. Pour the oil to cauliflower, season with salt and chili powder, mix evenly. Leave it for 1-2 minutes. The key point for this dish is the fragrant of brown pepper corn oil.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]