Cauliflower cheese fritters

Ingredients

1/2 cup plain flour
1/2 tsp baking powder
1 egg
1/3 cup water
250g cauliflower, cut into thick slices
1/2 cup parmesan or pecorino cheese, finely grated
2 tbs fresh flat-leaf parsley
Light olive oil, to fry

Method

1. Step 1

Slice cauliflower into thick slices. Cook in a saucepan of boiling water for 8 minutes or until just tender. Drain.

2. Step 2

Whisk flour with baking powder. Make a well in the centre and add egg. Gradually add water, whisking to form a smooth batter. Add grated cheese and parsley.

3. Step 3

Dip cauliflower into batter, shaking off excess.

4. Step 4

Pour light olive oil to one-third of the way up the side of a medium saucepan. Heat to 170C over high heat. Cook in the oil, in 3 batches, for 2 minutes each side or until golden.