

KUNG PAO CAULIFLOWER

9/18/2024

Plate: Pasta Bowl

To Go: 1 Compartment

STEP #1: INGREDIENTS

12 wz [Cauliflower Prepped](#)

To Dust Season Flour

STEP #2: INGREDIENTS

2 #20 scoops [Onions & Peppers Mix](#) (lightly filled - NOT PACKED)

2 TBL Peanuts

1 tsp [Kung Pao Spice](#)

2 vz [Kung Pao Sauce](#)

SETUP / GARNISH

2 TBL Peanuts

1 tsp [Kung Pao Spice](#)

2 TBL [Asian Herbs](#)

STEP 1: TO COOK

1. Place the prepped cauliflower into a culinary basket, dip into water and tap it **3 times** to drain the excess water.
2. After dipping and draining the cauliflower, and **using the OPEN FINGER METHOD**, tumble the cauliflower in the flour to lightly dust the entire surface.
3. Gather the dusted cauliflower together in a culinary basket, and **gently shake** the basket to get rid of any excess flour.
4. **Lower a fryer basket into the fryer oil**, then carefully dump the cauliflower from the culinary basket into the fryer basket.
5. **Fry for 1 1/2 minutes**, then drain on a sav-a-day. **SET A TIMER!**

STEP 2: TO COOK

1. Scoop the onion and peppers mix into a medium mixing bowl.
2. Pour the contents of the sav-a-day on top of the onion and peppers mix, sprinkle the Kung Pao Spice, add the peanuts, and **ladle** the Kung Pao Sauce **evenly over top**.
NOTE: If a guest specifies a nut allergy, a new, clean mixing bowl MUST BE USED.
3. **Toss** the mixing bowl until everything is **evenly coated** with the sauce, and all ingredients are **evenly distributed**.

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

NOTE: Sprinkle the garnishes evenly over the cauliflower "coast to coast", ensuring nothing is on the rim of the plate.

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