

Veg Out With Indian-Chinese Manchurian Cauliflower

Yield: 5 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-manchurian-recipe-video>

Ingredients:

- 1 cauliflower medium
- 1 carrots large
- 1 yellow onion
- 1 tablespoon masala Mustard Fenugreek
- 1 tablespoon black salt
- 2 tablespoons red chili powder Indian
- 1 teaspoon kosher salt
- 1 cup tomato paste
- 1 cup sugar granulated
- 1 cup white wine vinegar
- 2 tablespoons ginger minced
- 2 teaspoons red chili powder Indian
- 3 cups all purpose flour
- 2 cups cornstarch
- 4 quarts oil rice, for deep-frying
- 1/4 cup cilantro roughly chopped
- 3 tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 cardamom pod black
- 1 teaspoon fenugreek seeds
- 1 teaspoon cloves
- 1/2 stick canela
- 1/2 teaspoon brown mustard seeds
- 1/2 cup chile de árbol dried
- 1 teaspoon whole black peppercorns