









Ingredients for Pre-preparation

- Cauliflower ☐ 1
- Salt ☐ As needed
- Turmeric Powder ☐ 1/4 tsp











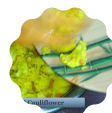

Ingredients for making Gobi 65

- Plain Flour/Maida ☐ 3 tbsp
- Rice Flour ☐ 2 tbsp
- Corn Flour ☐ 2 tbsp
- Chilly Powder ☐ 1 tsp
- Kashmiri Chilly Powder ☐ 2 tsp
- Garam Masala ☐ 1 tsp
- Salt ☐ As needed
- Ginger Garlic Paste ☐ 1 tsp
- Curry Leaves ☐ Some






Step 1 - Cauliflower Pre-Preparation

-  ☐ Get one full cauliflower. Wash it and get rinsed with water.
-  ☐ Cut it into medium pieces.
-  ☐ Take those in a bowl and pour hot water over it.
-  ☐ Add salt as per your preference.
-  ☐ Add 1/4 tsp of turmeric powder. Mix it well.
-  ☐ Cover and let it rest for 7-8 minutes. Drain off the water and keep the stuff aside.

Step 2 - Cauliflower Marination

-  ☐ Take a bowl and add 3 tbsp of plain flour.
-  ☐ Put 2 tbsp of rice flour.
-  ☐ Add 2 tbsp of cornflour.
-  ☐ Add 1 tsp of chilly powder.
-  ☐ Add 2 tsp of Kashmiri chilli powder.
-  ☐ Add 1 tsp of garam masala powder.
-  ☐ Add the required salt.
-  ☐ Add 1 tsp of ginger garlic paste, crumble & mix it well.
-  ☐ Add enough water to make a thick batter.
-  ☐ Mix well to get a batter like this.
-  ☐ Put all the prepared cauliflower pieces into it and mix well.
-  ☐ Marinate it for 30 minutes. Now, it is ready for frying.

Step 3 - Making Gobi 65

-  ☐ Take a pan with oil. Heat it for frying with medium heat.
-  ☐ Add the cauliflower pieces one by one in hot oil.
-  ☐ Stir it occasionally and flip it over. Fry till it gets golden brown.
-  ☐ Put some curry leaves and fry it for a minute.
-  ☐ Now, Gobi 65 is ready to serve!
- ☐ You can enjoy with variety rice!

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