

Kung Pao Cauliflower

Recipe courtesy of The Royce, presented by Inderpal Chawla

Kung Pao Cauliflower

Ingredients:

1 head of cauliflower, trimmed and cut into florets
6 oz. Kung Pao sauce (*recipe below*)
4 Tbsp. crushed toasted peanuts
3 Tbsp. pickled Fresno Chili (*recipe below*)
½ cup La Chinata mayonnaise (*recipe below*)
¼ cup cilantro leaves

Directions:

First, par cook the cauliflower: Heat oven to 350° F. Spread cauliflower on a sheet tray and bake for 10 minutes. Use the cauliflower immediately for next steps to finish the dish, or it can be cooled and refrigerated to use later.

Kung Pao Sauce

Ingredients:

2 cups vegetable stock
1 cup tamari
¼ cup brown sugar
2 Tbsp. ginger, minced
½ cup sofrito
½ cup balsamic vinegar
½ cup sherry wine
½ cup hoisin
1 Tbsp. Szechuan peppercorns
1 Tbsp. corn starch slurry

Directions:

In a 2-quart pan, bring all the ingredients to a boil. Whisk in corn starch slurry and reduce heat to a simmer. Cook for 20 minutes, stirring frequently. Strain sauce through a mesh strainer and use immediately or store to use later.

Pickled Fresno Chili

Ingredients:

4 Fresno chili peppers, ring cut
1 strip of lemon peel
1 cup white vinegar
1 cup water
¼ cup sugar
1 bay leaf
1 Tbsp. black peppercorns
1 tsp. mustard seeds

Directions:

Place Fresno chili rings and strip of lemon peel in a glass jar or other heat-proof container. In a small saucepan, bring all remaining ingredients to a boil. Pour hot pickling liquid over the chili peppers. Cool to room temperature and then refrigerate until ready to use.

La Chinata

Ingredients:

½ cup mayonnaise
1 Tbsp. lemon juice
1 tsp. La Chinata paprika

Directions:

Whisk together all ingredients until fully combined. Serve immediately or refrigerate until ready to use.

To make the dish:

Heat a sauté pan until hot. Add par-cooked and baked cauliflower, but do not stir until it starts to char. Once charred, add the Kung Pao sauce and stir until fully coated. To plate, Spread La Chinata mayonnaise on the bottom of a large serving platter and carefully spoon hot cauliflower on top. Garnish with pickles chilis, peanuts and cilantro.