



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Fried Cauliflower

Karnabahar Kızartması



2 small size cauliflowers  
2 eggs  
4 tbsp flour  
2 tbsp milk  
2 tsp salt  
2 cup vegetable oil

- # Chop the cauliflowers into small pieces, and boil in the boiling salt water for 20 minutes.
- # Prepare the mixture of eggs, flour, milk and salt.
- # Cover the boiled and drained cauliflower pieces with this mixture and put into red-hot oil. When they turn pink take them from the oil and place on the paper towel.
- # Serve hot or warm.

**Note:** You can eat the fried cauliflowers with ketchup or serve with the meat meals as a good garnish.