Crispy Cauliflower Bites with Bresc Vegan Pesto Yogurt Sauce



Used Bresc products



Bresc Garlic puree 1000g



Bresc Grilled bell pepper puree 450g



Bresc Vegan pesto 450g

Ingredients

10

For the cauliflower bites:
2.5 heads of cauliflower
625 ml plant-based milk
500 g corn flour
500 g panko
37.5 ml olive oil
12.5 g Bresc garlic puree
12.5 g Bresc paprika puree
12.5 g salt
7.5 g black pepper

For the vegan pesto yogurt sauce:
500 g plant-based yogurt
150 g Bresc vegan pesto
75 ml lemon juice
12.5 ml maple syrup or agave syrup
Pinch of salt and pepper

Preparation method

Preheat the oven to 200°C and line a baking tray with parchment paper.
In a bowl, mix the corn flour, plant-based milk, garlic puree, paprika puree, salt, and pepper until smooth.
Place the panko in a separate bowl.
Dip each cauliflower floret first into the batter and then coat it with panko until fully covered.
Arrange the florets on the baking tray, drizzle or spray with olive oil, and bake for 25-30 minutes until golden brown and crispy.
Meanwhile, mix the yogurt, vegan pesto, lemon juice, syrup, salt, and pepper for the sauce in a small bowl. Taste and adjust seasoning if needed.
Serve the crispy cauliflower bites immediately with the refreshing pesto yogurt sauce!

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