

Fill in the blanks correctly

fritters	non - stick	patties	finely chopped
ingredients	mixture	healthy	moist
dash of a pepper		cauliflower florets	

Cauliflower fritters is a [redacted] snack. You need five cups of [redacted], an egg, some flour, salt, pepper and some oil

for frying. First, chop the cauliflower finely. Next add the flour and egg. Mix well until the

[redacted] is soft and [redacted]

Add a pinch of salt and a [redacted] Make sure the [redacted] are mixed well. If you like , you can add some [redacted] red chillies. Then

take a little and make into [redacted]

Heat the oil in a [redacted] frying pan and fry till golden brown.

Serve the [redacted] hot with some chilli sauce.