

## MONIKA HANKOVA'S CAULIFLOWER PANCAKES

in Czech: Květákové (karfiolové) placičky

**FOR JOAN LOGUE**

**March 26th 2021**



**March 26, 2021 EI March Virtual Screening Series**

This is a South Bohemian take on classic potato latkes, and an old recipe of my grandma. Cauliflower pancakes are easy, fast, delicious, and feed crowds! Cauliflower gives the pancakes a special nutty taste, which is truly mouthwatering. Also, cauliflower is low-carb, has more fiber compared to a potato, as well as more vitamin C and K. It supports body's immune system, and that's what we need now more than ever!

(note: even those who never particularly enjoyed the taste of grilled cauliflower florets loved these cauliflower pancakes!)

What you will need (for ca. 12 people):

- 3 heads fresh white cauliflower
- 18 tablespoons all-purpose flour
- 6 eggs
- 6 teaspoons: -pink salt
  - Roman cumin
  - nutmeg
  - marjoram

-turmeric

-black pepper

-5 cloves thinly sliced fresh garlic

-4 or more tablespoons olive oil

-thinly sliced green onions for garnish

#### How to make the pancakes:

First, bring salted water to boil and cook cauliflower florets for ca. 10 minutes. Take them out of water, and when they get somewhat cold, drain and mash them, or cut into very tiny pieces. Second, add 18 table spoons of flour, 6 eggs plus all the spices mentioned above, and mix them thoroughly in a large mixing bowl (adjust the amount of spices to your own taste). You can add some milk or water to make the consistency more liquid. Form medium-sized pancakes with a cooking ladle, and fry on both sides in a deep saucepan with an olive oil over medium-high heat (4 min. per side). Ready when golden brown (see the picture above). Put them on a paper tissue to absorb the oil and toss with green onion. Serve immediately.

This dish can be served as a main course with baked potatoes, mashed potatoes, or green vegetable salad. However, these pancakes work great with no sides. We simply serve them with different dips. And, they are delicious cold the second day.

#### Dips that work best with cauliflower pancakes:

-Greek tzatziki sauce

-Classic garlic dip

-Honey mustard dip

-Sriracha sour cream dipping sauce

+ my tip: Sriracha combined with Gochujang

(for New Yorkers: you can buy Sriracha/Gochujang combination in one bottle at Eataly; it's made by Bushwick Kitchen and called "Weak Knees"). This is a divine combination!

**Bon Appétit - dobrou chut'!**