

What to prepare before class:

4. Fried Cauliflower 2025

Fried Cauliflower

4 servings

Ingredients:

About **2LB** of cauliflower

½ cup of all-purpose flour - adjust if needed

2 eggs

½ cup of milk

Optionally: 2 cloves of garlic - peeled and grated

1 cup of breadcrumbs (preferably Panko breadcrumbs) – adjust if needed

Final touch:

Salt and pepper - ideally freshly ground

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Plate

3 Medium Mixing Bowl (about 3 - 4 QT)

Small Hand Grater or Garlic Press (for garlic)

Whisk

Silicone spatula

Deep Fryer with Frying Oil or 6 QT (or larger) Pot with 2 - 3 QT of Frying Oil and Thermometer for Deep Frying or Large Sauté Pan or Large Fry Pan ½" Layer of Frying Oil (for shallow frying) or Air Fryer

Tongs

Food Thermometer

Cooling Rack or Paper Towels

Additional preparation steps:

No additional preparation steps are needed.

Boiled Potatoes with Butter

4 - 5 servings

Active Time: **20 min.**

Total Time: **20 min.**

Level of Advancement: **1/5**

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Published: 2/12/2024

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Boiled Potatoes with Butter is a simple food. And simple food is often the most delicious. A great example is boiled potatoes with a touch of butter.

Ingredients:

2 LB of potatoes - peeled and diced (cubes about ¾")

3 TBSP of butter

½ TSP of salt

Pinch of ground pepper - ideally freshly ground

Tools:

Measuring cups and **spoons**

Cutting board and **chef's knife**

Potato peeler

Medium pot with lid

Colander

Silicone spatula

Additional preparation steps:

No additional preparation steps are needed.

Czech Tartar Sauce

About 1 ¼ cups

Ingredients:

1 cup of mayonnaise

3 TBSP of dill pickle juice – adjust if needed

Pinch of salt

Pinch of ground pepper- ideally freshly ground

1 dill pickle - finely diced (do not use sweet pickle)

¼ of medium onion - peeled and finely chopped

1 clove of garlic - peeled and grated

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Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl (about 3 - 4 QT)

Whisk

Optionally: Lemon Squeezer

Small Hand Grater or Garlic Press (for garlic)

Silicone Spatula

Additional preparation steps:

No additional preparation steps are needed.

Please let me know if you have any questions: tom@cookinghub.com