

Fried Broccoli - Main, Side Or Fun Dish!

Ingredients:

Difficulty: Easy

(serves 2 as a main dish, 4 as a side dish)

A medium-size (mine was 600 gr) broccoli, cut into florets (florets were 420 gr)

2 litres (or 8 cups) water

2 large eggs

2.5 dl (or 1 cup) mineral water

2.5 dl (or 1 cup) all-purpose flour

2 tsp salt

1/2 tsp ground black pepper

2 tsp red pepper flakes (add more if you want it spicier)

7.5 dl (or 3 cups) frying oil

Instructions:

1. In a large pot, put 2 litres of water and the broccoli florets. On medium-high heat, cook the broccoli florets only until they get slightly tender; you can check using a fork. They get very soft quite fast after a certain point, so I recommend keeping your eyes on them. When they are done, take out of the heat and drain.
2. In a mixing bowl, put eggs and mineral water and whisk.
3. Add flour, salt, pepper and red pepper flakes and whisk well. All ingredients should be well mixed and become a coating batter.
4. In a frying pan, put 7.5 dl (or 3 cups) frying oil on medium heat and let it get warm for at least 3-4 minutes.
5. Coat the cooked broccoli florets with the batter one by one and drop into the hot oil. Do not put too many florets at once so that the pan doesn't get too crowded.
6. Fry all sides of the florets by turning them after a few minutes, and they should get nicely browned and crispy.
7. When ready, take them from the pan with a slotted spoon and transfer them to a serving plate. Enjoy by dipping them in yoghurt (optional, but an excellent option!)