

## Cauliflower Fritters

### Ingredients:

3 large Egg whites  
¼ tsp freshly ground Pepper  
Salt  
6 tbsp whole-milk Yogurt  
½ tsp Baking Powder  
Salmon Caviar, for garnish  
¼ tsp ground Cumin  
¼ tsp ground Coriander  
⅛ tsp ground Allspice  
½ large head of Cauliflower, florets finely chopped (2 cups)  
1½ tsp EVO oil, plus more for frying

### Directions:

Preheat the oven to 350°.  
Bring a medium saucepan of salted water to a boil.  
Add the cauliflower and cook for 2 minutes.  
Drain well, then spread the cauliflower on a paper towel-lined baking sheet to cool; pat the cauliflower dry.

In a small bowl, combine ½ tsp of salt with the baking powder, cumin, coriander, pepper and allspice.  
In a large bowl, using an electric mixer, beat the egg whites with a pinch of salt at high speed until firm peaks form.  
Fold in the cauliflower and the spice mixture.

Heat a large nonstick skillet.  
Very lightly oil the skillet.  
Drop tablespoons of the fritter batter into the skillet and cook over moderately high heat until browned on the bottom, about 2 minutes.  
Reduce the heat to moderate and cook until browned on the other side, about 2 minutes.  
Transfer the fritters to a large rimmed baking sheet.  
Repeat with the remaining batter, coating the skillet with oil as needed.

In a small bowl, blend the yogurt with the 1½ tsp of olive oil and season with salt.  
Reheat the fritters in the oven, about 2 min.  
Garnish each fritter with ½ tsp yogurt sauce and some caviar.  
Transfer to a platter and serve.