

Thai Banana Fritters



Ingredients:

6 ripe Bananas
1 cup all-purpose Flour
½ cup Rice Flour
¼ cup Sugar
¼ tsp Salt
½ tsp Baking Powder
½ cup Coconut Milk
¼ cup Water (adjust as needed)
Vegetable Oil for frying
Powdered Sugar and/or shredded Coconut for dusting
Honey or sweet Syrup for drizzling

Instructions:

Prepare the batter:

In a bowl, combine the all-purpose flour, rice flour, sugar, salt, and baking powder. Slowly add the coconut milk and water (+/-), whisking until the batter is smooth and thick enough to coat the back of a spoon. Set the batter aside for 5-10 minutes.

Prepare the bananas:

Peel the bananas and cut them into thick slices (about 1-inch pieces) or diagonal pieces, depending on your preference.

You can also cut them in half lengthwise if you prefer larger fritters.

Heat the oil:

Heat vegetable oil in a deep-frying pan or wok over medium heat.

You need enough oil to submerge the banana pieces.

Test the oil by dropping a small bit of batter into the pan—if it sizzles and rises to the top, the oil is ready.

Coat the bananas:

Dip the banana slices into the batter, coating them evenly.

Fry the banana fritters:

Gently drop the batter-coated bananas into the hot oil, frying them in batches so the pan isn't overcrowded.

Fry for about 2-3 minutes on each side, or until the fritters are golden brown and crispy. Be careful not to overcook them.

Drain the fritters:

Once golden and crispy, use a slotted spoon to remove the fritters from the oil and place them on paper towels to drain any excess oil.

Serve:

Arrange the banana fritters on a serving platter.

Optionally, dust with powdered sugar or shredded coconut for extra flavor and texture.

You can also drizzle them with a bit of honey for added sweetness if desired.