

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.