

## Banana Fritters Recipe

(Asian Desserts Recipes)

**Ingredients:** Makes 4 servings, Oven: Preheat to 120°C

4 large, ripe bananas or 8 finger bananas  
1 teaspoon fresh lime juice  
canola or peanut oil for deep-frying  
confectioners' (icing) sugar

**Batter:**

½ cup (2½ oz/75 g) all-purpose (plain) flour  
½ cup (2 oz/60 g) rice flour  
½ teaspoon baking powder  
⅛ teaspoon salt  
3 tablespoons granulated sugar  
1 cup (8 fl oz/250 ml) coconut milk

**For the filling:**

3 tablespoons unsalted peanuts, toasted and minced  
2 tablespoons unsweetened dried coconut, flaked  
2½ teaspoons grated palm sugar or brown sugar  
2 pinches of salt  
1 tablespoon unsalted butter

**Method:**

To make the batter, in a bowl, sift together the all-purpose and rice flours, baking powder, and salt. Stir in the granulated sugar. Whisk in the coconut milk until the batter just comes together. Do not over-stir. Cover and refrigerate for 30 minutes. To make the filling, in a food processor, combine the peanuts, coconut, palm sugar and salt and pulse until finely minced. Add the butter and pulse several times until the mixture has the consistency of cooked oatmeal. If using large bananas, peel them and halve crosswise on the diagonal. If using small bananas, peel and leave whole. Place the bananas in a bowl and toss with the lime juice. Using a small, sharp knife, cut a lengthwise slit 3 inches (7.5 cm) long in each banana piece, forming a pocket. Using a butter knife, slip about 1 teaspoon of the filling into each pocket. Take care not to overstuff the bananas. Line a baking sheet with a layer of paper towels. Pour canola oil to a depth of 4 inches (10 cm) into a deep, heavy saucepan and heat to 190°C on a deep-frying thermometer. When the oil is hot, dip 4 or 5 banana pieces into the batter, shake off the excess batter, and carefully slide the pieces into the oil. Fry until golden brown, 2-3 minutes. Using a skimmer, transfer the bananas to the paper towel-lined sheet to drain, and place in the oven to keep warm. Repeat with the remaining bananas, allowing the oil to reheat to 190°C before adding the next batch. Divide the hot and crisp bananas among warmed individual plates. Using a fine-mesh sieve or a sifter, dust the bananas with confectioners' sugar and serve.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]