

## Fried Bananas Recipe

**Ingredients:** Makes 8 servings

1⅔ cups (200g) glutinous rice flour  
120g finely shredded unsweetened dried coconut  
100g sugar  
2 teaspoons salt  
1¾ cups (460g) coconut milk  
25g white sesame seeds  
Canola, vegetable, or other neutral oil for deep-frying  
16 baby bananas  
Vanilla ice cream, to serve

**Method:**

Put the flour, coconut, sugar, salt, coconut milk and half the sesame seeds in a mixing bowl and whisk until smooth. Set aside to rest for an hour. When ready to fry, fill a medium saucepan with oil to a depth of 3 inches and heat the bananas, generously coat with the batter, lower gently into the oil, and fry, turning once, until golden brown, about 4 minutes total. Drain on paper towels and sprinkle with some of the remaining sesame seeds. Cook the remaining bananas in batches; do not crowd the pan. Serve warm, with the ice cream, if desired.

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