

## Goreng Pisang Recipe

**Ingredients:** Serves 10

10 ripe bananas (pisang rajah is best)  
100 g (approximately 3 oz) plain flour or all-purpose flour  
50 g (approximately 1.5 oz) rice flour  
1 teaspoon baking powder  
Pinch of salt  
1 teaspoon vegetable oil  
About 1 cup water  
Oil for deep-frying

**Method:**

Sift flours, baking powder and salt into a basin. Make a well in the middle of the flour and add the oil and a little water. Work in flour from the sides to make a smooth mix, then add the rest of the water or enough to make a batter that will coat the back of a wooden spoon. Heat a wok half full with oil. Peel bananas and dip into batter. When oil is smoking hot, deep fry battered bananas two or three at a time until golden brown. Use a slotted spoon to lift fritters and drain on kitchen paper. Best eaten hot.

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