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Banana Fritters

Ingredients

6 - 8 bananas - that have just turned ripe (so its not soft)
1/2 cup milk
1 egg
250g self-raising flour
1/2 tsp ground cinnamon
Pinch of salt
Pinch of nutmeg
Oil - enough for deep frying

Preparation

1. First add the cinnamon, nutmeg, salt and flour in a large bowl.
2. Mix well.
3. Then, in a separate bowl, whisk the egg and milk properly.
4. Then add the egg-milk mixture to the bowl of dry ingredients.
5. Keep aside for 30 minutes.
6. Cut each banana in half - length wise.
7. Then in in a large pan, heat the oil on medium heat.
8. Once the oil is heated, take each banana strip and dip into the batter three times.
9. Now turn the heat down a little and place each batter-covered banana strip into the oil.
10. Deep fry the banana fritters until they turn crispy and golden brown.
11. After a few minutes, take the banana fritters out of the oil and place on paper towels - to drain the excess oil.
12. Leave the fritters to cool off for a few minutes and then drizzle some gooey-golden honey on top.
13. Best served when hot and cripsy.

Cooks Note