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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 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 crispy.

Cooks Note
