



RECIPES

FRIED BANANA FRITTERS



INGREDIENTS

80g	Prima Self Raising Flour
80g	Rice Flour
1 tbsp	Tapioca Flour
200ml	Water
½ tsp	Baking Powder
¼ tsp	Baking Soda
½ tsp	Salt
1 comb	Pisang Raja

Oil For Deep Frying

PROCEDURE

1. Sift the three types of flour, baking powder, baking soda and salt in a large bowl.
2. Make a well in the centre, pour in water and mix well to form a smooth batter.
3. Dip the peeled bananas into the batter.
4. Deep fry the bananas in hot oil (180°C) then reduce the flame to low heat and fry till golden brown.
5. Serve hot.



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