

Banana Fritters

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Ingredients:

Peeled bananas, sliced lengthways in half, then sliced in half across the middle.

1 medium egg.

$\frac{3}{4}$ cup of water.

2 ounces of flour.

1 tablespoon of olive oil.

Caster sugar

Pinch of salt.

Olive oil, for frying.

Preparation:

Sieve the flour and a pinch of salt into a large bowl and make a well in the center.

Mix in the yolk of the egg, water and the oil to create a batter mix.

Beat the batter until it is light; then stand in a cool place for about 45 minutes.

Beat the egg white thoroughly, then add to the batter.

Drop each piece of banana in the batter then fry in olive oil until it is lightly browned.

Sprinkle with caster sugar.

Serve.