



Bringing the world to your table: INDONESIA

Pisang Goreng • Indonesian banana fritters

This simple snack or dessert is enjoyed anywhere worldwide with access to bananas. With a short and simple ingredient list, it is a great side dish to any Indonesian meal.

Ingredients

- 3 large bananas
- 3 ounces (85 g) finely ground coconut
- peanut oil, for shallow frying (you can use half butter)

Directions

1. Put the finely ground coconut in a large mixing bowl and set aside.
2. Peel the bananas, slice thickly on an angle, then place in the bowl with the coconut and toss to coat well on all sides.
3. Heat the oil in a large frying pan, add the coated banana and fry over low/medium heat until the coconut is lightly browned and the banana slices are heated through, stirring occasionally.
4. Serve hot.