



JAKE JIEN: BANANA FRITTERS / KHMER FRITTER

PREP TIME: 15MINS COOK TIME: 10MINS
PREPARES 4-6 SNACK-SIZED SERVINGS

INGREDIENTS

Items marked with a * are included in our Cambodia Recipe Box.

The Batter:

300 / 1 and ½ cups rice flour*

400ml pure full fat coconut milk* (or more, depending on humidity)

Tiny pinch of salt

50g / ¼ cup dried coconut flakes*

1 tsp black sesame seeds

1 drop of soy sauce, for color (optional for both sweet and salty version)

Up to 50g / ¼ cup granulated sugar (optional for sweet version)

500ml / 2 cups vegetable oil, such as canola or peanut oil, for deep-frying

Bananas:

12 small, just-ripe bananas (no brown spots, light yellow, fairly firm) sliced in half, or sliced plantains.

Other Battering Ideas:

Sweet potato fries; Small beef meatballs; Chicken feet (Yes, really!); 1lb shrimp peeled and de-veined; Okra with tops removed; Lotus roots thinly sliced; Thinly sliced onions

Optional: Honey and/or ice cream, to serve for the sweet version.

Optional: Equal parts salt, pepper, and lime juice as a dipping sauce.

DIRECTIONS

1. Mix batter ingredients together until incorporated. Let the batter sit for at least 15 minutes for the flour to fully hydrate. While you wait, prepare your bananas.
2. Once your bananas are ready, bring everything by the stove. The batter should resemble a very thick pancake batter, add more coconut milk or water if it's too dry, or more rice flour if it's too wet. Prepare a wire rack to cool the finished goodies.
3. Taste-test the batter and the heat by dropping a small amount of batter into the hot oil and adjust the batter to taste if needed.
4. Keep the oil on medium-high heat. It should be hot enough that the batter sizzles on impact and it's always bubbling.
5. Working in batches, gently dip the banana into the batter and lower gently into the oil. Don't crowd the pan as it will decrease the temperature of the oil too much, and make your fritters greasy. You want them to always be bubbling enthusiastically.
6. Cook about 2 minutes for each side or until they are golden brown and beautifully crispy. The exact time will depend on your pan/ingredients/oil, so you'll need to measure with your eyes, not a clock. You're looking for a crunch-factor that will be heard in the next room or one that would be out-lawed in movie theaters. Transfer to a wire rack as you move through the batches.
7. Honestly, we usually just eat them plain because they're too good to wait for plating. On the street, they are served plain wrapped in newspaper. They also go really well with our no-machine coconut ice cream/froyo recipe. We like the savory ones with the classic Cambodian lemon-pepper sauce. Express yourself, it's all good here.