

# Thai Fried Bananas (Kluay Tod)

## *Ingredients:*

- **4 ripe but firm bananas** (preferably Thai bananas like Nam Wa or Burro, or plantains)
- **1.5 cups rice flour**
- **1/4 cup granulated sugar** (adjust to taste)
- **1/2 teaspoon salt**
- **1 teaspoon baking powder**
- **2 tablespoons black and white sesame seeds**
- **1/2 cup shredded coconut** (fresh or desiccated)
- **1 to 1.25 cups coconut milk or water** (enough to make a slightly thick batter)
- **Palm oil** (or peanut oil) for deep frying

## *Instructions:*

### **1 Prepare the Bananas:**

- Peel the bananas and slice them lengthwise into thin pieces, about 1/4-inch thick. If using small Thai bananas, you may cut them in half lengthwise.

### **2 Make the Batter:**

- In a mixing bowl, combine the rice flour, sugar, salt, baking powder, sesame seeds, and shredded coconut.
- Gradually add coconut milk or water, stirring continuously until you achieve a smooth, slightly thick batter. The batter should coat the bananas evenly without dripping excessively.

### **3 Heat the Oil:**

- In a deep frying pan or wok, pour enough palm oil (or peanut oil) to submerge the bananas.
- Heat the oil over medium heat to **350°F (175°C)**. Use a thermometer to maintain the temperature accurately.

### **4 Coat and Fry:**

- Dip each banana slice into the batter, allowing any excess to drip off.
- Carefully place the coated bananas into the hot oil. Fry in small batches to prevent overcrowding and to maintain the oil temperature.
- Fry until golden brown and crispy, about **2-3 minutes per side**.

### **5 Drain and Serve:**

- Use a slotted spoon to remove the fried bananas and place them on a **wire rack** to

drain excess oil. This helps keep them crispy.

- Serve immediately while warm. They are delicious on their own or drizzled with honey or a sweet coconut sauce.