

ABRAXAS

Fried banana in coconut mantle

Requires a deep fryer and a small fireproof bowl

Preparation time: 10 min

Ingredients

- 2 small aromatic bananas
- 100 ml coconut milk
- 1 heaped tea spoon vanilla sugar
- 1 tea spoon brown sugar
- 1 heaped tea spoon freshly grated ginger
- 3 cl Grappa
- coconut flakes
- 1 egg

Preparation

Preheat deep fryer to 180 degrees
Coconut milk, vanilla sugar, brown sugar and ginger in a fire proof form bring to a boil and simmer for 3 minutes (attention: over boils easily).

Meanwhile peel the bananas, pull through the whipped eggs and the coconut flakes and let it dry a little.

Then fry the banana until golden brown and drain.
Add the coconut milk on the fried banana and sprinkle with grappa.

Serve hot.

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La Gomera à la carte