

# Deep-fried bananas in sesame batter

## Ingredients

- 300ml/½ pint vegetable oil, for deep frying
- 1 tbsp sesame seeds
- 225g/8oz self-raising flour
- 400ml/14fl oz cold sparkling water
- 2 bananas, peeled and thickly sliced
- icing sugar, to dust

## Preparation method

1. Place the vegetable oil into a deep, heavy-based saucepan and heat until a small cube of bread sizzles and turns golden-brown when dropped into it. (CAUTION: hot oil can be dangerous. Do not leave unattended.)
2. Place the sesame seeds and self-raising flour into a large bowl. Whisk in enough cold sparkling water to make a thick batter.
3. Dip the banana slices into the batter, then carefully lower into the hot oil. Deep fry for 4-5 minutes, or until golden-brown. Remove with a slotted spoon and drain on kitchen paper.
4. To serve, pile onto a serving plate and dust with icing sugar.

**less than 30 mins**

preparation time

**less than 10 mins**

cooking time

**Serves 2**

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