

How to prepare a delicious fried banana



Try this irresistible Fried Banana recipe, a classic Brazilian dessert that conquers palates across the country. Combining the natural sweetness of ripe bananas with the crunch of frying, this dish is perfect to sweeten any occasion.

Get ready to enjoy an explosion of flavors and surprise your guests with an easy and delicious recipe.

Whether for a special lunch or as an accompaniment to a coffee, Fried Banana is always a good choice. Follow the step by step and enjoy this tropical delicacy that reflects the authentic flavor of Brazil.

Enjoy every bite and share the pleasure of good food with those you love!

Cooking Time

Difficulty Easy

4 servings

250 Calories

40 Minutes

Ingredients

- Ripe bananas
- Oil for frying
- Dough for breading (flour, egg, milk)
- Sugar (optional for sprinkling)
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Preparation Method



Peel the bananas and cut them into slices.



Heat the oil in a frying pan.



Dip the banana slices into the prepared batter.



Fry until golden.



Remove and drain on paper towel.



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