

## MOFO AKONDRO MIARAKA AMIN'NY TANTELY (Baked banana with honey)

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Baked banana is classic Malagasy [street food](#), found mainly in the [northwest](#) and on the island's [east coast](#). There you can also find the most aromatic bananas. They taste especially delicious with Malagasy honey. On the red island, honey is usually collected from wild bees. There are only a few commercial beekeepers. On the roadside, you can often buy this honey in recycled plastic bottles. This super simple recipe combines bananas and honey for a heavenly dessert!

Ingredients for 4 people:

- 200 g rice flour
- 200 g sugar
- 300 ml water
- 1/2 sachet baking powder
- one egg
- a pinch of salt
- 10 bananas
- honey
- powdered sugar
- oil for frying



That's how to do it:

Mix the batter from rice flour, sugar, water, baking powder, the egg, and a pinch of salt. The batter is quite thin, similar to a crêpe batter. Important: The batter should stand for at least an hour. Peel the bananas and cut each banana into three pieces. Heat the oil in a pot to 165°C. Pull the banana pieces through the batter and put them directly into the hot oil. Fry until the batter is golden brown. Drain on paper towels, serve while still warm. Sprinkle with powdered sugar and drizzle with a little honey.

Enjoy!