

NONA Banana Fritters with Spicy Asam Jawa Sauce



NONA's Special Ingredients

- NONA** Tepung Goreng Pisang
- NONA** Kicap Lemak Manis
- NONA** Asam Jawa XXtra

Ingredients:

- 1 bunch bananas, cut diagonally
- 4 cloves garlic, ground
- 5 bird's eye chillies, ground
- 250ml water
- Oil
- Sugar
- Sal

Instructions (NONA Spicy Asam Jawa Sauce)

1. Heat some oil and sauté garlic and bird eye's chillies.
2. Drain the excess oil, then blend both ingredients.
3. Add sugar and salt to taste.
4. Add **NONA** Kicap Lemak Manis for a richer taste and **NONA** Asam Jawa XXtra for extra flavours.
5. Blend all the ingredients and serve.

Instructions (NONA Banana Fritters)

1. Mix a packet of **NONA** Tepung Goreng Pisang with water and stir until well-combined.
2. Coat the sliced bananas with the mixture and fry in hot oil. Flip the banana fritters to ensure that it is fully cooked on both sides.
3. Once golden brown, remove the bananas from the pan. Serve with the sauce and **NONA** Honey Ginger Drink.