

BANANAS IN ORANGE JUICE WITH COCONUT PANCAKES (Thailand)

Ingredients	Equipment
¾ Cup Plain Flour	Chopping Boards
¼ Cup Rice Flour	Knives
½ Cup Caster Sugar	Cup Measures
½ Cup Desiccated Coconut	Juicer
2 Cups Coconut Milk	Large and Medium Mixing Bowls
2 Eggs	Frypan
4 Bananas	Wooden Spoon
100 Grams Butter	Spatula
1/3 Cup Brown Sugar	Sifter
Juice of 1 Orange	
Oil for frying	

What to do

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Peel and cut the bananas diagonally into thick slices.**
- 4. Juice the orange**
- 5. Sift the plain flour and rice flour into the large mixing bowl**

- 6. Add the caster sugar and desiccated coconut and mix through with the wooden spoon**
- 7. Whisk the eggs and coconut milk in the medium mixing bowl**
- 8. Make a well in the centre of the flour and pour in the combined milk and egg. Beat until smooth.**
- 9. Heat the oil in the frypan. Pour $\frac{1}{4}$ cup of the pancake mixture into the pan and cook over medium heat until the underside is golden. Turn the pancake over carefully with the spatula and cook the other side. Transfer to a plate and repeat with the remaining pancake batter, oiling the pan when necessary.**
- 10. Heat the butter in the frypan; add the bananas and toss until coated. Cook over medium heat until bananas start to soften and brown.**
- 11. Sprinkle bananas with the brown sugar and stir gently until it has melted.**
- 12. Stir in the orange juice.**
- 13. Serve as a stack or individually.**