

Recipe Name: Kerala Pazham Pori Recipe - Banana Fritters Recipe | Nedra Pazham Fry

Diet Type:

Course: Snack

Cuisine: Kerala Recipes

Quantity:



Ingredients

Ingredient	Quantity
• 2 Nedra Pazham Banana (Ripe)	4
• 1 cup All Purpose Flour (Maida)	
• 1/4 cup Rice flour	
• 1/8 teaspoon Baking soda	
• 1/8 teaspoon Salt	
• 1/8 teaspoon Turmeric powder (Haldi)	
• 2 Cardamom Powder (Elaichi) - powdered	
• 3 tablespoons Sugar	
• Sunflower Oil - for deep frying	

Preparation

- We begin making the Kerala Pazham Pori Recipe (Banana Fritters Recipe) by prepping all the ingredients and keeping them ready.
- First step is to make the batter.
- In a mixing bowl, combine the rice flour, maida, baking soda, salt, turmeric powder, cardamom powder and sugar.
- Stir well to combine.
- Add little water at a time and make a thick batter such that it smoothly coats the back of the spoon.
- Heat the oil in a kadai for deep frying and keep it ready.
- Drain the Kerala Pazham Pori from the oil and place it on a kitchen paper napkin to drain excess oil and serve hot.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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