



Sticky Fruit Fritters Recipe

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| Preparation Time | 10 |
| Cooking Time | 19 |
| Serving Size | 15 |

Ingredients:

- 2 cup rice flour
- 1/2 tsp salt
- - reserved fruit cocktail syrup
- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained, reserved syrup
- 2 cup oil, for shallow frying
- 1/2 cup coconut milk
- 1/4 cup sugar, dark brown
- 1 tsp cornstarch, dissolved in 1 tsp of water

Preparation:

1. In a bowl, mix rice flour, salt, and reserved syrup. Add DEL MONTE Fiesta Fruit Cocktail.
2. Scoop out mixture and fry until golden brown on both sides.
3. In a sauce pan, combine coconut milk and sugar. Heat until sugar dissolves.
4. When it simmers, add dissolved cornstarch. Continue mixing until thickened. Serve with coconut sauce.

Chef's Tip

Drain the fritters over a strainer or tray lined with paper napkins to absorb the excess oil.

Lusog Notes

Two servings of this Sticky Fruit Fritters recipe provide vitamin C that helps fight common infections and aids in wound healing.

Cooking Skills Needed

- Mixing

Cooking Tools

- Scooper
- Ladle
- Whisk