



## Sticky Fruit Fritters Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>19</b>
<b>Serving Size</b>	<b>15</b>

### 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