

Bananas in Lime Juice with Coconut pancakes

Ingredients:

1/3 cup coconut flour

2 table spoons rice flour

¼ cup caster sugar

¼ cup desiccated coconut

1 cup coconut milk

1 egg, lightly beaten

4 large bananas

60g butter, plus extra

1/3 cup brown sugar

1/3 cup lime juice

1 table spoon shredded coconut, toasted for serving

What to do:

- 1) Sift the flours into a medium bowl.
- 2) Add sugar and coconut and mix well.
- 3) Make a well in the centre , pour in combined coconut milk and egg.
- 4) Beat until smooth.
- 5) Heat frying pan. Add a little butter.
- 6) Pour ¼ cup of the pancake mixture in the pan to make a thin crepe.
- 7) Repeat with remaining batter and keep pancakes warm on a plate nestled in a clean tea towel.
- 8) Prepare the bananas. Cut bananas diagonally in slices.
- 9) Heat butter in a pan and toss the bananas.
- 10) Cook until bananas soften and brown.
- 11) Sprinkle bananas with brown sugar stir gently until melted.
- 12) Stir in lime juice.

- 13) Arrange pancakes and bananas in stacks on serving plates, cut into slices and garnish with toasted coconut.
- 14)