

## Pineapple fritters

(serves 4)



### **Ingredients:**

8 tinned pineapple rings  
½ cup plain flour  
½ cup s/r flour  
2 pinches bi-carbonate soda  
2 pinches salt  
1 cup water  
½ cup caster sugar  
½ teaspoon ground cinnamon

Ice-cream

### **Method**

Mix together the flour's, salt and bi-carbonate soda with the water. Wisk well and get rid of the lumps (when nearly all lumps have gone, you could pass the batter through a fine strainer or sieve). Let stand for 30 minutes. Turn on the deep fryer to 180°C. Once ready, coat the outside of the pineapple with fresh plain flour and shake off excess. Dip the pineapple into the batter and let excess run off and then into the oil. Make sure the pineapple doesn't get stuck to the sides or elements. Turn over the fritters every 30 seconds till golden brown and crispy. Remove and drain on paper toweling. Cook them all off. Mix the sugar and cinnamon and sprinkle over the fritters while hot, serve 2 per serve in a bowl and top with ice-cream and a final sprinkle of the sugar on top of the ice-cream.