



PLANTAIN WAFERS

Ingredients:

2 plantain, peeled & sliced thinly
2 tablespoons Mama Dor's Onion Bhaji spice blend
Crisp & Dry oil

Method:

Mix the plantain & Onion Bhaji mix together in a large bowl.

In a deep frying pan, add enough oil for about 1cm depth. Heat until the oil is hot and fry the wafers until they are golden (about 4-5 minutes). Serve warm with your favourite dip.