

Chocolate-Banana Cigars in Coconut-Caramel Sauce

Recipe By Marilyn Ayalon



Cooking and Prep:  30
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Serves:  16

Contains:  

Preference: Parve

A delicious, sweet finger food, perfect for a Chanukah party.

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian,

Salt Free

Source: Family Table by

Mishpacha Magazine

Ingredients (8)

For the Cigars

- 8 Gefen Wonton Wrappers
- 5 tablespoons flour
- 1 cup cold water
- 2 large ripe bananas

1 cup Glicks Chocolate Chips

oil, for frying

For the Coconut-Caramel Sauce

1 cup sugar

1 and 2/3 cups Gefen Coconut Milk

Start Cooking

Prepare the Sauce

1. Sprinkle the sugar in an even layer in a frying pan (preferably stainless steel), and heat until it starts to melt. Mix with a wooden spoon until all the sugar melts and is amber-colored.
2. Carefully pour the coconut milk into the pan. (Do this at a careful distance from the pan because the caramel can splatter.) Bring to a boil and cook, stirring, until the sugar melts again.
3. Cook 10 minutes more over low heat. Remove from heat. The caramel will thicken as it cools and reach the desired consistency.

Prepare the Cigars

1. Combine the flour and water to form a gluey paste. Set aside.
2. Slice the bananas in half widthwise and then lengthwise, so that each one is divided into 4 pieces. Take a wonton wrapper and cut in half. Arrange the wrapper so that the straight side is on the bottom.
3. With your finger, spread a thin layer of “glue” on the perimeter of one wrapper. Take a slice of banana, lay it lengthwise on the lower third of the wrapper, and sprinkle with chocolate chips. (Press the chips into the banana so they don't fall out.) Close both sides of the wrapper over the banana and roll upwards into a cigar shape. Spread with a little more glue and close. Repeat to form all of the cigars.
4. In a shallow pot, heat three quarters of an inch (two centimeters) of oil to a medium-high heat and fry cigars until crisp and golden, about two minutes on each side. Remove from oil with a slotted spoon and transfer to a paper towel-lined plate. Serve hot with coconut caramel

sauce.

Credits

Photography: Boaz Levi

Food and Prop Styling: Anat Lebel