**MY CULTURAL HERITAGE: FAMILY AND TRADITIONAL RECIPES**

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| **Name of the recipe:** | Alloco |
| **Author:** | Perle |
| **Origin:** | Ivory Coast |
| **Characteristics:** | It is a sweet and delicious traditional dish. |
| **Who created it?** | It is a traditional family recipe |
| **Why is it special?** | We love serving this dessert when we have family, friends. |
| **When do I eat it?** | It’s a dessert. So we eat it after our meal but also in the afternoon, as a snack. |
| **Ingredients:** | 5 ripe plantin bananas  40cl of oil (to fry the plantin)  ½ teaspoon of ginger |
| **Preparation:** | 1. Peel the bananas. 2. Slice the peeled bananas into small pieces. 3. Heat the oil in a pan. 4. Fry the banana slices until golden brown. 5. Sprinkle with ginger while stirring. 6. Drain them on absorbent paper and 7. You can add some salt |
| **Servings:** | 4 people |
| **Cooking time:** | A few minutes |
| **Picture:** |  |