

ACAR PUTIK PISANG BENGGALA (GALA- *Musa Balbisiana*)

Banana Pickle

BAHAN-BAHAN

- 30 biji pisang benggala (gala)
- 1/2 kg santan
- 1/2 kg bawang merah
- 1/4 kg cili kering
- 1/2 inci halia
- 2 ulas bawang putih
- 4 labu bawang besar
- 1/4 cawan minyak masak
- Garam dan gula

} dikisar

CARA-CARA

- Kelar pisang terlebih dahulu dan rendam dengan air garam. Kemudian rebus pisang sehingga separuh masak.
- Panaskan minyak masak dan tumiskan bawang putih, halia, bawang besar, cili kering yang telah dikisar.
- Biarkan bahan yang ditumis mendidih dan masukkan santan.
- Biarkan santan mendidih selama 5 minit dan masukkan garam dan gula secukup rasa.
- Masukkan pisang dan biarkan sehingga masak.

INGREDIENTS

- 30 unripe gala bananas
- 1/2 kg coconut milk
- 1/2 kg shallots
- 1/4 kg dried chillies
- 1/2 inch ginger
- 2 cloves garlic
- 4 onions
- 1/4 cup cooking oil
- Salt and sugar (to taste)

} to be ground

METHOD

- *Slash the sides of the bananas and soak them in water added with salt. After that, boil the bananas until half cooked.*
- *Heat the cooking oil and stir fry the ground garlic, ginger, onions and chillies.*
- *Let it simmer and then add in the coconut milk.*
- *Bring the coconut milk to boil for 5 minutes and add in salt and sugar.*
- *Add in the bananas and leave it to boil until cooked.*