



Plantains are easier and easier to get in the States. You will definitely find them at Hispanic and Asian grocery stores. They are great boiled, fried, baked and in cakes as I will show you here. Make sure the plantains are really ripe. This will render a sweeter end result.

This recipe will make 6 medium size cakes. We ate them as a side with grilled meat but they are also very nice for brunch. Enjoy!

6 large, very ripe - black - plantains

2 TBS butter - melted

1 egg

Flour

- Cut the tips off of the plantains and place them into a pot of water. Bring them to a boil and reduce the heat. Cook them for about 20 minutes until very tender. Remove from pot and cool down completely.
- Peel the cooked plantains and mash them. Add the melted butter and the egg. Mix until well incorporated.
- Make 6 medium size patties. Place the flour on a plate and lightly coat both sides of the cakes.

Heat a large skillet with some butter and fry the cakes, flipping when one side has a nice, brown crust. Serve and enjoy!