

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

The following recipe was found on a typewritten draft.

(49) Toffee Apple

2 apples peeled, cut and remove cores
Mix 7 parts flour to 3 parts cornstarch and water to make a batter with
1 egg white
1 cup of sugar
oil

Shower apple with flour first, dip into batter and deep fry until light golden.

Drain oil. Oil serving plate and set aside.

Clean wok thoroughly.

Boil 2/3 cup water in a pan and add sugar, stirred until sticky, add oil to mixture until brown, then mix with apples.

Take apples out and place them on plate. Dip apple in ice cold water before serving.

Toffee Bananas

Prepare the same way as above.

2 bananas, peeled and cross cut to chunks about 1.5" x 1.5" x 1.5"

Mix 4 parts flour and 6 parts cornstarch with water to make batter with

1 egg white

1 cup powdered sugar

Shower bananas with flour before dipping in batter and deep fry until golden. Drain oil and set aside.

Coat banana with powdered sugar in serving dish