

# ESHITATA (Banana Bread)



# **INGREDIENTS**

- A bunch of well ripe banana
- 2 cups of maize flour
- 2 litres of water



#### **PREPARATION**

- 1. Peel the bananas and mix with flour in a container
- 2. Mix peeled banana into dough
- 3. Leave for about 10-20 minutes
- **4.** Cut the dough into sizeable pieces and tie them in banana leaves using banana fiber
- 5. Pour water into a pot
- **6.** Arrange sticks on top of the water to separate the water from banana bread
- **7.** Arrange the banana breads on top of the sticks and cover them using banana leaves
- 8. Cook for about 1 1/2 hrs
- 9. Cook until ready and serve with black tea or coffee.



## **NUTRITIONAL BENEFITS:**

### Ripe Banana:

Fibre, Vb6,VC, carbohydrates

#### Maize Flour:

Carbohydrates

