



SWEETIMPLA

MINATAMIS NA SAGING KIT



Caramelized saba bananas simmered in brown sugar syrup and vanilla — perfect on its own or as a halo-halo topping.

INGREDIENTS:

- 4 pieces saba banana saging na saba
- 3/4 cup brown sugar
- 1 1/2 cups water
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

INSTRUCTIONS:

- Heat a cooking pot and pour-in water then let boil.
- Add brown sugar and stir until diluted.
- Add salt and vanilla extract and mix well.
- Put-in the plantains and adjust the heat to medium. Cover the cooking pot and simmer for 8 to 12 minutes or until the liquid thickens.
- Turn-off heat and allow the plantains to cool.
- Share and enjoy!