

## **Kluay Buad Chee-Banana in coconut milk**

### **Ingredients:**

- 180 ML. Coconut milk
- 4 tbsp refined sugar (You can add more sugar if you like sweeter)
- ½ tsp salt
- 5 medium ripe Kluay Kai (golden or sugar banana) or Kluay Namwa (cultivated banana)  
Pilled and slide in to 4 pieces or half them lengthwise and crosswise.
- ½ tsp cinnamon powder

### **Preparation**

Heat up coconut milk bring it to simmer. Add sugar and salt. Stir until both are dissolve then add banana cook for 5 minutes and add cinnamon powder on the top and mix with coconut milk. Turn off the heat , let it set for 5-10 mins then serve in to the bowl. Some recipe you can add ice scoop to cool down the temperature because Thailand is the hot country.