

Recipe adapted from <http://fcwenzh.blogspot.com/2011/02/turon-saba-banana-plantain-rolls-in.html> .



## Baked Tahong

- 6 spring roll wrappers
- 1 plantain, sliced in half lengthwise
- 6 slices of jackfruit
- 3 T turbinado
- Canola oil, enough for deep frying

Heat the oil in a large skillet or medium sauce pan. In the mean time, cut each plantain half into thirds. Roll each plantain piece in the turbinado and place one piece on each of the six spring roll wrappers. Top each plantain with a piece of jackfruit and roll the wrapper egg-roll style, sealing with water or egg white. Next place all of the rolls into the oil, sprinkle them with a bit more turbinado and fry on both sides until the rolls are golden brown and crispy.