

Fried Taro

Ingredients

Taro	1	Kg	
Beancurd sheet	1	Packet	About 50 cm long when in Packet
glutinous rice flour	2	Spoon	Mix with a little hot water in advance
Pepper	1	Teaspoon	Approx.
Salt	1	Teaspoon	Approx.
Sugar	2	Teaspoon	Approx.
Mushroom Seasoning	2	Teaspoon	Approx.
Cornstarch	1/2	Small bow	Approx.
Flour	1/2	Small bow	Approx.

Method

1. First steam and then mash the Taro. Add sticky rice, salt, sugar, mushroom seasoning and mix through. (set aside for later use)
2. Wipe the tofu sheet and cut into squares.
3. Take the taro, knead and roll into a long piece and place on top of the tofu sheets. Cover the roll with the sheets using flour to help seal the edges.
4. Place in the fridge for 10 minutes.
5. After taking out of the fridge, cut the Taro roll into slices, use starch to cover the surface, then deep fry on medium heat until golden brown.