



National Agricultural Research Institute

## **Making Cassava (Tapiok) Crisps**



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BUB022

June 2016

## INTRODUCTION

A number of impacts will affect agricultural communities as a result of climate change. These include low rainfall or drought, high rainfall, frost, increasing salinity through rising sea level, decreasing soil fertility, and also crop damage through pests and diseases causing food shortages.

During periods of climate stresses agricultural crops can be processed, preserved, and stored to address the impact of food shortages.

Cassava (tapiok) can be processed into dried chips and or flour to preserve the roots for household food security.

## Materials

Banana leaves  
Plastic sheet  
Pot  
Dish  
Scissors  
Serving plate

## Ingredients

Cassava (tapiok)  
Oil  
Salt



## Method

1. Grate the tapiok into a dish.
2. Get a handful and place on a piece of banana leaf.



3. Place a sheet of plastic on top of the tapiok and banana leaf, and roll out the tapiok.



4. Roll out several of the tapiok on banana leaves into thin sheets.



5. Steam the sheets for 10 minutes.



6. Dry the sheets in the sun (or hang up).



7. Remove the banana leaves from tapiok sheets.





8. Cut sheets into squares using a scissors.



9. Deep fry the tapiok squares in hot oil.



10. Add salt to taste.



11. Serve.



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