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(57) Abstract :

A taro bhujia (112), the taro bhujia (112) comprising: flour mixture (110) consisting essentially of mashed taro corms (102), gram flour (104), corn flour (106), moth flour (108), salt and oil, wherein the flour mixture (110) comprises about 62 to 78 grams of mashed taro corms (102), 4 to 21 grams of gram flour (104), 6 to 20 grams of corn flour (106), 3 to 13 grams of moth flour (108), and 1.5 to 3.0 grams of salt; wherein the flour mixture (110) was kneaded by adding 10 to 15 grams of refined oil, wherein a dough may be prepared by adding water into the flour mixture (110) to maintain 50 to 56% moisture content, wherein the dough was passed through extrusion and then the extruded sample was fried in 1 to 1.5 liter refined oil maintained at 150 to 180oC for about 20 to 80 seconds.

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