

10. Serve



PAPUA NEW GUINEA
NATIONAL AGRICULTURAL RESEARCH INSTITUTE

Making kaukau strips

*A simple way to make kaukau strips
at home*



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*Building climate resilient agricultural communities
in Papua New Guinea*



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Smallholder Agriculture for Climate Change
Adaptation*

Introduction

Climate change affects agricultural communities through a number of impacts. This includes climate stresses such as low rainfall or drought, high rainfall, frost, increasing salinity levels, and decreasing soil fertility, and also crop damage and food shortages.

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

Sweet potato (kaukau) can be processed into kaukau strips and can be eaten immediately or stored for up to one day.



Ingredients

- Kaukau flour (1 cup)
- Soya flour (½ cup)
- Wheat flour (2 cups)
- Wheat flour (4 table spoons)
- Cooking fat (4 table spoons)
- Eggs (1)
- Sugar (3 table spoons)
- Oil (2 cups)
- Baking powder (3 teaspoons)

Method

1. Sift all the dry ingredients in a mixing bowl.
2. Add the cooking fat and rub in.
3. Beat the eggs and add to the bowl and mix.
4. Add a little warm water and knead to a smooth dough.



5. Roll the dough on a floured surface and to one centimeter thick.
6. Cut small strings from the rolled dough.



7. Heat the oil and drop in the strings, and let cook.
8. When brown, remove and drain.
9. Keep in a covered container to prevent hardening.

