

FA'ALIFU TARO

(Taro in Coconut Cream)

with Leaisa Pele

Ingredients:

- 6-7 large taro roots
- ½ or 1 onion
- 1 can Kara coconut cream
- Pinch of salt

Method:

Taro

1. Peel the skin of the taro
2. Chop it up into pieces
3. Put taro pieces in pot, add water, level it with pieces.
4. Boil and cook until taro is soft.
5. Drain the water and return put on the oven

Coconut Cream

1. Empty can of *Kara* coconut cream in a bowl.
2. Chop the onion, add it with a pinch of salt to the coconut cream.
3. Add this mixture to the taro and boil it until it bubbles.
4. Turn off the heat and it is ready to eat