Binubudan (Fermented Cassava)

Ingredients:

- 2 kilos cassava roots
- 2 round pieces bubod (yeast)

Procedure:

- 1. Cut and peel cassava.
- Boil for 30 minutes.
- When cooked, slice and remove core.
- Arrange in a container lines with banana leaves.
- Powder the bubod (yeast) then sprinkle to the cassava alternate with the bubod (yeast).
- Cover with banana leaves and let it ferment for 2 nights.

Cassava-Ube Roll

Ingredients:

- 500 grams grated cassava
- 250 grams grated ube
- 500 grams sugar
- 1 can evaporated milk
- ½ cup butter
- Crushed roasted peanut for toppings
- Cheese for toppings

Procedure:

- 1. Cook ube with 200 grams sugar, 1 cup evaporated milk and ¼ cup butter.
- 2. Cook cassava with 300 grams sugar, 1 cup evaporated milk and ¼ cup butter.
- 3. Spread the cooked cassava on a broad banana leaf or cling wrap.
- 4. Top it with roasted peanuts and grated cheese then spread the cooked ube on top.
- 5. Roll the layered cassava ube and top it again with roasted peanuts and cheese.
- 6. Cut roll into desired size.

Cassava Siomai

Ingredients:

- 1 cup grated cassava
- 1 cup ground pork
- ½ cup grated carrots
- ¼ cup minced celery
- ¼ cup minced garlic
- ¼ cup minced onions
- 2 pieces medium eggs
- 1 tablespoon salt
- Molo/ siomai wrappers

Procedure:

- 1. Mix all the ingredients.
- Scoop one teaspoon and mold in molo wrapper.
- Steam siomai for 30 minutes.
- Serve hot with soy sauce, calamansi and chili.

Steamed Cassava

Ingredients:

- 500 grams grated cassava
- 200 grams flour
- 1 cup sugar
- 1 cup butter
- Cheese and raisins

Procedure:

- 1. Mix all ingredients except cheese or raisins.
- 2. Pour mixture on puto molders.
- Top with cheese or raisins.
- 4. Steam for 25 to 30 minutes

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Cassava Recipes



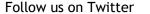
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Cassava Embutido

Ingredients:

- ½kg grated cassava
- 50g red pepper, minced
- 50g minced onion
- 250g ground meat (pork)
- 250g grated carrots
- 2 tablespoons ground black pepper
- 2 tablespoons salt
- 5 pcs large eggs
- 275g cheddar cheese strips

Procedure:

- 1. Mix all the ingredients in a bowl.
- 2. Measure ½ cup of the mixture, line with cheese strips and wrap in aluminum foil.
- 3. Steam for 30 minutes.

Cassava Puff

Ingredients:

- 2 cups grated cassava
- 2pcs medium eggs
- 4 cloves garlic, minced
- 2 pcs medium onions, minced
- 1 stem celery, minced
- 20 pcs quail eggs, boiled and peeled

Procedure:

- 1. Mix cassava, eggs, garlic, onions and celery.
- 2. Season the mixture with salt and pepper.
- 3. Coat the quail eggs with cassava mixture
- 4. Deep fry in oil.

Cassava Mini Bites

Inaredients:

- 3 cups grated cassava
- ¼ cup ground pork
- 1 cup grated carrots
- 1 piece bell pepper, minced
- 1 piece onion, minced
- 1 piece garlic, minced
- 1 tablespoon ground black pepper
- 2 pieces large eggs
- 1 ½ tablespoons salt
- Flavoring (optional)

Procedure:

- 1. Mince bell pepper, onions and garlic.
- 2. Mix with grated cassava, ground pork and eggs.
- 3. Add salt and pepper.
- 4. Mold and form into balls.
- 5. Fry until golden brown.
- 6. Serve hot with chili sauce



Cassava Stuffed Bell Pepper

Ingredients:

- 2 cups grated cassava
- ½ cup carrots
- 1 piece medium onion, minced 2 tablespoons oil
- 1 piece medium garlic, minced Salt to taste
- 5 pieces green bell pepper
- 1 piece red bell pepper

Procedure:

- 1. Mix all the ingredients in a bowl except the bell pepper.
- 2. Pre-cook the mixture in oil.
- 3. Set aside.
- 4. Cut the top of the bell pepper.
- 5. Remove seeds then stuff the mixture inside the bell pepper.
- 6. Bake for 15 to 20 minutes in 180°C.

Cassava Bibingka

Ingredients:

- 1 cup grated cassava
- 1 cup evaporated milk or 1 cup coconut milk
- ½ cup sugar
- 3 tablespoons melted butter
- Condensed milk
- Cheese

Procedure:

- 1. Pre heat oven at 180°C.
- Combine butter and sugar in a mixing bowl.
- Add evaporated milk and grated cassava.
- Mix well. 4.
- Pour mixture over greased pans.
- Bake mixture until half done.
- 7. Top with cheese and condensed milk.
- 8. Bake until well done

Cassava Denengdeng

Ingredients:

- 2 pieces cassava roots
- 2 pieces small tomatoes
- 1 piece onion 3 cloves garlic
- 1 piece ginger
- Salt
- 1 piece bangus, sliced
- Ampalaya leaves

Procedure:

- 1. Slice cassava into thin pieces.
- Boil for 10 minutes.
- Sauté garlic, onions, ginger and tomatoes.
- Add the boiled cassava.
- 5. Let it boil for another 10 minutes.
- 6. Add fried bangus and put the ampalaya leaves.

Cassava Lumpia

Ingredients:

• 1 kilo grated cassava

50g minced celery

- 100g minced red pepper
- 50g minced garlic
- 50g minced onion
- 5 pieces small eggs
- 100 pieces yellow lumpia wrapper
- Salt and pepper to taste
- Oil for frying

Procedure:

- 1. Mix all the ingredients except the lumpia wrapper and oil.
- 2. Wrap in lumpia wrapper.
- Deep fry in oil until golden brown.
- 4. Serve with sweet and sour chili sauce.



Cassava Dynamite

Ingredients:

- Grated cassava
- Medium onions, minced
- Medium garlic, minced
- Siling haba
- Cheese strips
- Salt
- Ground pepper

Procedure:

- 1. Mix grated cassava, onions, garlic and salt.
- Set aside.
- Cut lengthwise one side of the siling haba and remove seeds.
- Put cheese strips and stuff with cassava mixture.
- Deep fry until golden brown.
- Strain to remove excess oil.
- 7. Serve with sauce.

