

Pathrades are made from these leaves.



In North India, it is called **Arvi** or **Arbi**. In [Assamese](#) it is called **Kosu**. In [Bengali](#) the root is called **gath** and the plant is called **Kochu**

. It is a very common dish and may be served with or without gravy. The leaves are rolled along with gram flour batter and then fried or steamed to make a dish called Patode which is finished by tempering with red chillies and carrom seeds.

A tree-growing variety of taro is extensively used in the western coast of India to make *patrade* or *patrada*

, literally "leaf-pancake". These are either made like fritters, or are steamed and eaten. In the state of Maharashtra, it is called

Alu
in

[Marathi](#)

. The leaves, called 'Alu che Paana', are de-veined, rolled with a paste of gram flour, tamarind paste, red chilli powder, turmeric, coriander, asoefotida, salt and steamed. These can be cut into pieces, eaten as such or shallow fried and eaten as a snack known as alu chi wadi. 'Alu chya panan chi patal bhaji', a lentil and colocasia leaves curry is also popular. In the Indian

state of

[Gujarat](#)

it is used to make

[patra](#)

, a dish with the leaves of the plant prepared with tamarind and other spices. Sindhis call it 'Kachaloo'; They fry it, smash it and re-fry it to make a dish called 'Took' which compliments Sindhi Curry.

In [Kerala](#), a state in southern [India](#), taro corms are known as **Chembu-kizhangu**. It is used as a staple food, as a side dish, or as a component in various side dishes. As a staple food it is steamed, and eaten with a

[chutney](#)

of green pepper and shallot onions. The leaves and stems of certain varieties of taro are used as a vegetable in Kerala.

In other Indian states, **Tamil Nadu & [Andhra Pradesh](#)**, taro corms are known as Sivapan-kizhangu 'chamagadda' or in coastal Andhra districts as 'Chaama dumpa' in

[Telugu](#)

, and can be cooked in many ways, deep fried in oil for a side item with rice, or cooked in a tangy tamarind sauce with spices, onion and tomato.

In [Dakshin Kannada](#) district in the state of [Karnataka](#), Taro is used in morning breakfast dish as [Patrode](#).

In the Indian state of [Uttarakhand](#) and neighbouring [Nepal](#), it is considered a health food with a variety of cooking styles. The most common style is boiling it in salty water in iron cooking pots until it becomes like porridge. Another style is to steam the young leaves called 'gava', sun-dry and then store it for later use. For another variety, the taro leaves and stems are used raw as an ingredient for pickles. The leaves and stems are mixed with black lentils and then dried as small balls called *badi* and used later on. The stems are also sun-dried and stored for later use. On one special day, women worship *saptarshi* (seven sages) and have rice with taro leaf vegetable only.

Care must be taken to oil one's hands before handling the leaves, as some leaves are acidic

and cause scratching. The leaves are completely safe and delicious after cooking.

Chembu Ilai Appam

Chembu in Malayalam is Colcassia leaves, i.e. allu leaves used for making Patrade recipes, which you can find on this website, in Mangalore/Goa - Vegetables.

Nepal

Taro is grown in the hilly regions of [Nepal](#) . The root of Taro is known as Pindalu. The stem and leaves are known as Karlako.