

CHAPTER V

CONCLUSSION AND SUGGESTION

5.1 Conclusion

In conclusion, the sale of terong, also known as aubergine or eggplant, is a reflection of our society's wide range of culinary tastes and cultural diversity. Terong has been included into a variety of meals from Asian stir-fries and curries to Mediterranean fare. Both home cooks and professional chefs favour it because of its adaptability, delicious flavour, and many health advantages. It has become clear through our investigation of the many terong sales features that this vegetable is crucial to both local economy and our diets. Terong continues to enchant people all around the world, whether it is eaten grilled, roasted, fried, or stewed. Many people don't like egg plant so in this case I made a variation of eggplant

5.2 Suggestion

Terong sales benefit regional farmers who grow this nutrient-dense crop and promote sustainable agriculture. Due to its low calorie, high fibre, and antioxidant-rich qualities, it is a beneficial addition to a balanced diet and helps to improve general wellbeing.

In the final analysis, the selling of terong crosses geographical boundaries, providing consumers with a delicious and healthy option while aiding local agricultural communities. Terong, therefore, continues to be a beloved ingredient that brings flavour and variety to our culinary world, whether you like it in a ratatouille, baba ganoush, or as part of your favourite curry.