

# 15 steps to your own Hangi.

1. Dig a hangi pit on flat ground.
2. Place dry paper and kindling at the bottom of your hangi pit.
3. Place about three layers of manuka logs or firewood on top of the dry paper and kindling.
4. Place your hangi stones (or iron bars) carefully on top of the manuka logs. They will need to be heated for a minimum of three hours. Please note that some stones can explode with heat, so be sure to use scoria or some other heat resistant stone, or iron bars are ideal.
5. Fire the hangi pit.
6. Remove red hot embers and ash from the pit, as this will reduce excessively smoky flavours in the food.
7. Place the hot embers and ash on a corrugated iron sheet and remove from the hangi pit into a safe place. Hose the embers and ash to cool.
8. Carefully place the hangi baskets (wire baskets containing food) on top of the hot stones or iron, stacking them no more than two baskets high, and putting the baskets containing the meat on the bottom closest to the stones.
9. Place clean, wet cloth sheet(s) over the baskets of food.
10. Place clean, wet sacks over the wet sheet(s). These need to be wet, as they create the steam required to cook the food. More water can be added, though with care as too much will cool the hangi stones.
11. Place a tarpaulin over the entire hangi pit, and place soil around the edges to keep in the steam. Once the hangi pit has been sealed (and needs to remain so for two and a half to three hours), it needs to be watched to ensure no steam escapes. If it should do so, cover with soil.
12. After two-and a half to three hours, carefully remove the soil from the edges of the tarpaulin and roll it away from the hangi pit.
13. Carefully remove the sacks and sheet one by one. (Try not to get soil in your food baskets).
14. Remove the hangi baskets.
15. Eat up!

Note: fire needs to be watched at all times and adequate precautions need to be made to deal with any situation that may arise. Hangi fire, stones, iron, baskets, and steam can all be dangerous so please be aware.



**MĀORI VILLAGE**