

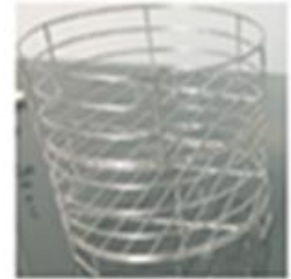
EASY HĀNGĪ

WHAT'S IN YOUR KIT?

1 x pot



2 x food baskets



FREE!!!

2 Packs of Flavour sticks



2 x Grip hooks



WHAT YOU NEED FROM HOME

1 x jug



COOKING INSTRUCTIONS (See video www.easyhangi.co.nz)

1. Place pot on stove (Do not turn on yet)
2. Open flavour pack remove the 2 flavour sticks



Flavour sticks

3. Now place 2 flavour sticks in middle of pot



4. Place meat into one basket & vegetables in the other
5. Now put meat basket into pot on top of the 2 flavour sticks
6. Then put vege basket into pot on top of meat basket
7. Add your stuffing wrapped in foil and pierce 6 small holes
8. Place lid on top of pot, turn stove element to full and leave for 10 minutes
9. After 10mins measure (1.5Ltrs) of hot water from tap to jug and pour into
10. Replace lid on pot and leave for a further 30 minutes (Keep heat on full)
11. After 30 minutes use 'grip hooks' to lift baskets from pot
12. Now turn stove off and serve your 'Easy Hāngi in 40 minutes'
13. To clean pot firstly empty water and throw flavour sticks away
14. Then wet sponge and rub softly cleaning your pot.

