

Cook Hāngī in 60 Minutes Using Easy Hāngī Triply 10L Pot

What Comes With Our Triply 10 Litre Cooking Kit

What You Need From Your Home



10 litre Triply Pot

Triply 10 Litres

60
Minutes

2
Food
Baskets

Pot
Scrubber

1 Jug

Two
Grip
Hooks

2 Free Flavour Packs

Ingredients

- Meat
- Vegetables
- Flavour Packs
- Hot Water
- Flavour Sticks
- Stuffing

Cooking Instructions

(See video at <https://easyhangi.co.nz/pages/how-to-cook-easy-hangi-in-60-minutes>)

- 1) Place the 10-litre Triply pot onto stove, but do not turn heat on
- 2) Open a Triply flavour pack and remove the 2 flavour sticks
- 3) Gently place the two flavour sticks in the middle of the pot
- 4) Place the meat in one Triply Basket and vegetables in the other
- 5) Lower the meat basket into the Triply pot on top of the 2 flavour sticks
- 6) Next, put the vegetable basket on top of the meat basket
- 7) Wrap stuffing in foil, pierce 6 small holes, and place it on top of the vegetable basket
- 8) Cover the Triply 10L pot with lid, turn on maximum heat, and leave for 15 minutes
- 9) After 15 minutes, measure 1.5 litres of hot water from tap using jug and pour into pot
- 10) Replace the lid and leave the contents to cook for another 45 minutes
- 11) After 45 minutes, use the Triply grip hooks to lift the baskets from the pot gently
- 12) Turn the stove off
- 13) Serve your hāngī and enjoy
- 14) To clean the pot, empty the water and remove the flavour sticks
- 15) Use pot scrubber and dishwashing liquid to clean the pot