

Cook Hāngī in 60 Minutes Using Easy Hāngī Triply 20L Pot

What Comes With Our Triply 20 Litre Cooking Kit



What You Need From Your Home



1 Jug

Ingredients

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

Cooking Instructions

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

- 1) Place the 20 litre Triply pot on the stove, but do not turn heat on
- 2) Open 2 Triply flavour packs and remove the 4 flavour sticks
- 3) Gently place 4 flavour sticks into 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 4 flavour sticks
- 6) Next, put the vegetable basket on top of the meat basket
- 7) Wrap your stuffing in foil, pierce 6 small holes, and place it on top of the vegetable basket
- 8) Cover the Triply 20 Litre pot with its lid, turn on maximum heat, and leave it for 15 minutes
- 9) After 15 minutes, measure 1.5 litres of hot water from the tap using a jug and pour it into the 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 Easy Hāngī
- 14) To clean the pot, empty the water and remove the flavour sticks
- 15) Use pot scrubber and dishwashing liquid to clean the pot