



Hangi Parcel Instructions

For fundraising, commercial use or private functions.

MODELS: Jumbo, Deluxe, Large & Family size

For hygiene and food safety. We highly recommend cooking your hangi in tin foil trays when catering for a large function or fundraiser.

These trays are available from Doug Andrews, 0800 66 44 99 @ .50c each, plus freight.

Cooker models, parcel numbers, water levels and cooking times:

Jumbo	130-140 parcels	20 - litres or base 3/4 fill with water	cooking time 5hrs
Deluxe	90-100 parcels	20 - litres or base 3/4 fill with water	cooking time 4-5hrs
Large	40-50 parcels	20 - litres or base 3/4 fill with water	cooking time 3-4hrs
Family Size (2 baskets)	12-14 parcels	12-14 - litres or base 3/4 fill with water	cooking time 1.5-2hrs
Family Size (4 baskets)	12-14 parcels	12-14 - litres or base 3/4 fill with water	cooking time 1.5-2hrs

Hangi food we recommend to have in each parcel or tray

- 1x piece of chicken thigh
- 1x piece of pork belly strip
- 1x potato
- 1x kumara
- 1x piece of pumpkin
- Stuffing
- Cabbage, finely cut

(NOTE: Stuffing is the key ingredient to achieving the hangi flavour).

Method:

Place cabbage into tray first, followed by chicken thigh, pork strip, potato, kumara, pumpkin and always have the stuffing on the top.

Wrap the entire tray with tin foil.





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Important information to insure best results

If this is the first time using the MKC then always check the following:

1. Set up your cooker in a sheltered location with no drafts, any drafts will change a blue flame to a yellow flame and take longer for your hangi to cook.
2. Check your regulator for good gas pressure, check for any kinks in your gas hose and make sure your gas bottle is full.

To achieve a good cooking time is dependant on, a sheltered location for the cooker, a constant blue flame, the correct amount of water on the hot plate. Remember your hangi will always cook. How long will depend on the above.

Packing the Hangi parcels into cooker

In order to get the maximum parcels into your cooker we recommend to use on basket only placed onto the hot plate, followed by the hangi parcels or trays. When the basket is full, place the housing over the basket and continue to pack the remainder of your parcels. If you are going to cook for that day then fill the base 3/4 full with hot water before packing your hangi parcels on top. If you are pre-packing to light the next morning then you would need to pour a 15ltr bucket of hot water down the top inside of the cooker before lighting.

WARNING: You will need to wear thick gloves when handling to hot parcels.

When the hangi is cooked, have your newspaper ready to wrap the parcels. This helps keep the hangi warm and absorbs any juices that may escape.

