



# ***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 MultiKai Australia (03) 9369 9989 @ .50c each + freight)

## **Cooker models, parcel numbers, water levels and cooking times**

<b>Jumbo</b>	<b>130 - 140 parcels</b>	<b>20- litres or base <math>\frac{3}{4}</math> fill with water</b>	<b>cooking time</b>	<b>5 hrs</b>
<b>Deluxe</b>	<b>90 - 100 parcels</b>	<b>20 – litres or base <math>\frac{3}{4}</math> fill with water</b>	<b>cooking time</b>	<b>4-5 hrs</b>
<b>Large</b>	<b>40 - 50 parcels</b>	<b>20 – litres or base <math>\frac{3}{4}</math> fill with water</b>	<b>cooking time</b>	<b>3-4 hrs</b>
<b>Family Size (2 baskets)</b>	<b>12 -14 parcels</b>	<b><math>\frac{3}{4}</math> fill base with water</b>	<b>cooking time</b>	<b>1.5 - 2hrs</b>
<b>Family Size (4 baskets)</b>	<b>12 -14 parcels</b>	<b><math>\frac{3}{4}</math> fill base with water</b>	<b>cooking time</b>	<b>1.5 - 2hrs</b>

### **Hangi food we recommend to have in each parcel or tray**

1 x piece of chicken thigh, 1 x piece of pork belly strip, 1 x potato, 1 x kumara, 1 x piece of pumpkin, stuffing, and cabbage finely cut. (Note: stuffing is the key ingredient to achieving the hangi flavour.) Place cabbage into tray first, followed by chicken thigh, pork strip, potato, kumara, pumpkin and always have the stuffing on top. Wrap the entire tray with tin foil.



## **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 one 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  $\frac{3}{4}$  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 the 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.