

## New Zealand Recipes

### Pavlova

#### Ingredients:

3 egg whites  
3 tablespoons cold water  
1 cup powdered sugar  
1 teaspoon vinegar  
1 teaspoon vanilla  
3 teaspoons corn flour  
1¼ cup whipped cream  
4 kiwifruit



#### Directions:

Preheat oven to 300° F.

Beat egg whites until stiff. Add water and beat again. Add sugar very gradually while still beating. Add vinegar, vanilla, and corn flour while still beating.

Line a baking pan with baking paper. Draw a 9" circle on the baking paper and spread the pavlova mix to within 1" of the edge of the circle, keeping the shape as round possible. Smooth the top surface.

Bake the pavlova for 45 minutes. Let cool in the oven.

Carefully lift the pavlova onto a serving dish and decorate with whipped cream and kiwifruit.

## Orange Kumara Chips

### Ingredients:

2 kumara, unpeeled  
2 tablespoons olive oil  
Salt and ground black pepper  
1 tablespoon sea salt  
1 ½ teaspoons lime zest, grated  
⅛ teaspoon chili powder  
⅛ teaspoon paprika  
⅛ teaspoon chili flakes  
¼ cup chopped fresh cilantro



### Directions:

Preheat an oven to 400° F.

Place the kumara into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. Allow to cool, then slice each kumara into wedges. Arrange wedges on a baking tray.

Brush the kumara wedges with olive oil and lightly season with salt and pepper. Bake in the preheated oven until golden brown on all sides, about 20 minutes.

Combine sea salt, lime zest, chili powder, paprika, and chili flakes in a small bowl.

Remove kumara from the oven and sprinkle with the seasoning mixture and coriander immediately. Serve warm.

## Pipi Chowder

### Ingredients:

30 pipis (clams)  
1 white onion, diced  
2 cloves garlic, finely chopped  
1 tablespoon parsley  
1 tablespoon sweet basil, finely chopped  
5 young potatoes, diced  
1 tablespoon flour, dissolved in 2 tablespoons in cold water  
1 tablespoon sherry  
3 cups milk  
1 tablespoon butter  
Salt to taste



### Directions:

In a stock pot, steam the pipis in  $\frac{1}{2}$  cup water for 5 minutes or until opened. Remove pipis from pot and reserve liquid for the soup. Remove the pipi meat from shells and chop roughly. Discard shells and set pipi meat aside.

In another stock pot, sauté the onion in butter on a low heat for 5 minutes or until translucent. Add the garlic and fry for 1 minute. Add the parsley and continue to fry for another minute. Turn up the heat and add the sherry. Cook for about 1 minute. Then add the clam liquid and salt. Stir again and simmer for 3 minutes.

Add the milk and diced potatoes. Simmer for 10 minutes. Add the flour/water mixture and stir well to thicken, about 5 minutes.

Just before serving, add the chopped pipis and the basil to the soup. Stir well.

## Anzac Biscuit

### Ingredients:

- 1 cup quick-cooking rolled oats
- ¾ cup coconut
- 1 cup flour
- 1 teaspoon baking soda
- 1 cup sugar
- ½ cup butter
- 1 tablespoon syrup
- 2 tablespoons boiling water



### Directions:

Mix oats, flour, sugar, and coconut together. Mix soda with boiling water and add to melted butter and syrup. Add to dry ingredients. Use a tablespoon to place mixture on a greased baking tray to form the biscuits. Bake 20 minutes at 300° F.

## Sausage Rolls

### Ingredients:

- 1 pound ground sausage
- 1 ½ tablespoons finely chopped parsley
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon Worcestershire sauce
- 1 egg, beaten
- 3 sheets puff pastry
- Milk for glazing



### Directions:

Preheat oven to 400° F and lightly grease a baking tray. Mix sausage, parsley, salt, and pepper in a bowl. Add lightly beaten egg and Worcestershire sauce and mix in well.

Cut each pastry sheet into three equal-sized pieces. Make a roll of the sausage mix lengthways on each piece. Brush the edges of the pastry on each side of the mince strip with milk. Roll each strip firmly then brush the top with milk.

Cut each long roll into small sausage rolls. Place on a greased oven tray. Bake for 30 minutes or until golden brown.