

## Matariki

### Recipes

#### Horopito hoki bites with puha mayonnaise

100g hoki fillet  
50g flour  
1 egg  
50ml milk  
100g bread crumbs  
5g ground wild garlic or dried garlic powder  
10g horopito  
10g pink salt

Slice hoki into medallions, coat in flour then beaten egg & milk and then roll in bread crumbs. Fry and drain to serve.

(Horopito & pink salt can be mixed with the crumbs if eating immediately, otherwise use to season the fish before serving)

#### Puha mayonnaise-

100g quality mayonnaise  
2T chopped puha (native thistle herb)  
2T chopped wild fennel  
1T chopped parsley or chervil  
lemon juice to taste

Combine all ingredients and leave for at least 2 hours before serving (this allows the flavours to combine)

#### Smoked mussel & sea lettuce tart

6 x 50-60mm short pastry cases  
150g smoked mussel meat  
20g onion  
2T chopped parsley  
1/4 roast pepper  
15g cooked sea lettuce (wakame, karengo, bull kelp)  
10g butter

Sauté onion in butter, add sea lettuce, parsley and pepper and purée. Fold through chopped mussel meat, add salt and lemon to taste. Bake in the pastry cases at 200 for 3mins. (The seaweed and butter will set the tart)

**Bacon, potato & watercress salad:**

500g diced potato  
1 handfuls washed cress leaves  
Bacon hoc  
2T chopped mint  
100g Smokey bacon  
50ml White vinegar  
60ml vegetable oil  
Salt & pepper to taste

Boil the bacon (or ham) hoc and reduce to a thick glaze. Add vinegar and oil. Cook potatoes and pour over the dressing while warm. Season with salt and pepper to taste. Allow to cool before folding through the cress and mint.

**Roroi kumara dumplings**

2c self raising flour  
3T sugar  
1t salt  
50g butter  
100ml milk  
60g sweet cooked kumara

Combine ingredients and knead to form a smooth dough. (Add more flour if required)  
Roll into walnut size balls and deep fry at 170 for 3-4 minutes. Drain and roll in a cinnamon or horopito sugar while warm.