



*Smoked Mussel, Raupi and Huakaroro potato kettle with a scent of Horopito (bush pepper)*

Serves 6

**Ingredients**

- 500gr Smoked Green lipped mussel meat
- 200ml fish stock
- 200 ml fresh cream
- 150ml full cream milk
- 300gr Raupi potato - peeled, washed and diced
- 300gr Huakaroro potato - peeled, washed and diced
- 5 - 10gr Horopito Rub (Native NZ Bush Pepper) (Dependant on taste)
- Manuka Smoked sea salt
- Sea salt
- Cracked black pepper
- Lemon Infused olive oil

**Method**

In a heavy bottomed pot heat the fish stock to a simmer. Add the mussels and the potato and about 2 teaspoons of the Horopito, simmer until the potato is tender.

Remove from pan and add to a blender to puree. Alternatively add a stick blender to the pot and puree. (The more you blend the mixture the more smooth it will become). (Return mixture to the pan if removed). Bring soup to a simmer and add the milk and 3/4 of the cream.

Add a little more of the Horopito if preferred (add a little at a time and check flavour to personal taste) Adjust the flavours and seasoning by adding sea salt and cracked black pepper as preferred and required.

Serve in a warmed bowl or cappuccino cup and add a swirl of cream to the soup.

Add a sprinkle of chopped parsley and a dash of lemon infused olive oil if preferred. Add a couple of rocks of the smoked rock salt to the top of each soup.

Ideal with warmed potato bread.



*Pita pizza with Tutaekuri (Urenika) potato, bocochini and sage with a dash of horopito*

Serves 6

**Ingredients**

- 6 x medium sized Pita Breads
- 6 x Tutaekuri (Urenika) potatoes - Pre scrubbed and pre cooked
- 100grm Bocochini Cheese
- 50grm Mozzarella cheese
- Sage - Pinch
- Horopito - Pinch
- Salt and Pepper - To Taste
- Olive oil - Splash
- 1 x Garlic clove

**Method**

Brush the pita bread with a little olive oil and rub a cut clove of garlic over each pita bread for a touch of flavour.

Slice lengthways the Urenika potato and layer on the pita bread. Arrange the Bocochini cheese and sprinkle a pinch of the sage and Horopito over the pizza to taste. Season with a touch of salt and pepper. Add a little mozzarella cheese to complete.

Bake in a hot oven until crisp and hot.

Serve with a little lite soured cream.



# Maori Potato Recipes



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Recipes by Mark Dronjak 2006



*Oven roasted Snapper fillet with karengo fronds on a bed of Makoikoi and Tutaekuri (Urenika) Maori potatoes*

Serves 4

**Ingredients**

Snapper Fillets - Skin on (scaled)	Cream - 300ml
4 fillets 150 - 180gr portions	Olive oil
Karengo Fronds 1 x 25grm packet	Lime infused Avocado oil
Makoikoi Potato - 400gr approx	Butter - 100grm approx
Tutaekuri (Urenika) Potato - 400gr approx	Flaked sea salt
Lime Kelp Seasoning - about 2 Tspn	Cracked Black Pepper
Watercress - 1 bunch washed	Lemons - 4
Kawakawa rub 10gr,	Paprika - for garnish and light dusting.
2-3 Tspn approx to taste	

**Method**

Wash and Peel the Maori potatoes and add to a suitable pot and cook until just cooked. Strain liquid and allow the steam to remove extra moisture for a minute or two. Mash the potatoes in the pot or add to a food processor and blend / whip until smooth and well combined. Season with the lime kelp to taste. Add a little butter and a touch of cream being careful not to make the mix too wet. Readjust seasoning and keep warm.

In a medium sized saucepan place 3/4 of the watercress with about 200ml of the cream and the Kawakawa. Bring to a simmer and simmer for about 5 - 10 minutes. Remove from heat and blend with a stick blender or place in a processor and blend until smooth, adjust seasoning by adding a little salt as required. Add a little roux (flour and butter mix of equal quantities) or Cornflour to thicken should it be required. Keep warm until required.

Coat the snapper fillets with Karengo fronds gently pressing the frond onto the flesh. Place on a pre greased (little olive oil and a little butter) oven dish and place in a preheated oven (200c) for about 10 minutes or until cooked.

On a large plate place the watercress coulis, add the potato and place the fish filet on top. Sprinkle the lime infused avocado oil around the plate liberally and place the remaining picked watercress leaves. Place lemon slices around plate or serve separately. Sprinkle with a touch of paprika.



*Medley of Char grilled potato blessed in a salad with a lime kelp and manuka honey dressing*

Serves 6

**Ingredients**

1.5kg mixed variety of Maori potatoes (Karuparera, Raupi, Tutaekuri (Urenika), Moe Moe, Te Maori, Huakaroro. Scrubbed and pre cooked (Blanched until just cooked)  
 100ml Olive oil  
 Sea salt and cracked black pepper  
 2 Tspn Lime kelp  
 50 ml Manuka Honey  
 50 ml Cider Vinegar  
 2 limes, 1 x Lime juiced and zested, 1 x in wedges.  
 Watercress sprigs

**Method**

Slice the pre cooked (blanched) potatoes into slices and quarters and rub with a little olive oil. Heat a char grill, barbeque grill or heat a griddle pan until hot. Place the potatoes on the grill and colour and mark with the grill. Remove from heat once ready and place on flat trays to cool.

In a suitable sized bowl add the lime kelp, manuka honey, cider vinegar, lime zest and juice and the olive oil. Whisk together. Adjust seasoning accordingly.

In a large bowl or platter arrange the potatoes. Dress the salad with the dressing. Sprinkle with a little cracked black pepper and neatly arrange sprigs of watercress and lime wedges to garnish.

Great with a BBQ or with a roasted pork dish - if serving with roast pork lightly heat the salad in the microwave. Devine.



*Raupui and Huakaroro potato layered with a Beaugard sweet potato, rocket and smoked chicken.*

Serves 6

**Ingredients**

500grm Raupi Potato  
 500 grm Huakaroro Potato  
 250 grm Beaugard sweet potato  
 Good Handful of rocket leaves  
 200 grm smoked chicken - shredded  
 200 ml Chicken stock - good flavoured stock (can be made with chicken bouillon)  
 Olive oil  
 50 grm melted butter  
 Salt and pepper

**Method**

Scrub well the Raupi and Huakaroro potatoes with a scourer to remove most of the skin and to clean off any excess soil. Slice in medium slices. Peel the sweet potato and slice lengthways.

In a lightly buttered and oiled baking dish place the sliced potatoes and the sweet potato in layers with the rocket and the smoked chicken.

To the chicken stock add a little seasoning and pour over the potatoes.

Bake in a medium hot oven (200c) for about 15 - 20 minutes.

Serve with a crisp green salad with a good aioli. Great served cold also with vinaigrette for a summer lunch or at a picnic at the beach.