



**Season:** Year round  
**From the garden:** Kawakawa, oranges  
**Type:** Snack/Dessert  
**Difficulty:** Easy  
**Country of origin:** Aotearoa New Zealand  
**Serves:** 16 biscuits  
**Source:** Marija Vidovich, Kitchen Specialist, Holy Cross School

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## Equipment

- Oven tray
- Baking paper
- Measuring spoons
- Small bowl
- Large mixing bowl
- Wooden spoon
- Chef's knife
- Sieve
- Clingfilm

## Ingredients

- 1 teaspoon dried or 2 teaspoons fresh kawakawa leaves
  - 2 Tablespoon orange juice
  - 140g butter, at room temperature
  - 80g (½ cup) icing sugar
  - 150g (1 cup) plain flour
  - 3 Tablespoon cornflour
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## How to make it

1. Cover an oven tray with baking paper.
2. Put the kawakawa in a small bowl and cover with the orange juice. Set aside to soak up the juice.
3. Beat the butter and icing sugar together with a wooden spoon until light and fluffy (this is called “creaming”).
4. Chop the kawakawa finely and mix into the butter mixture.
5. Sift together the flour and cornflour. Mix into the butter mixture until a soft dough forms.
6. Turn the dough onto a very lightly flour dusted surface and bring together into a log shape. Wrap the dough in clingfilm and pop into the fridge for 20-40 minutes.
7. Turn the oven to 160°C.
8. Remove the dough from the fridge. Remove from clingfilm and pop onto a chopping board.
9. Chop pieces from the “log” – around 1.5cm thick. Place onto the baking tray.
10. Bake in the heated oven for 15-20 minutes – time will depend on size and thickness of biscuits.

## Notes:

- For a different native flavor, try the seaweed karengo, which you can buy dried in specialist shops.

## Skills:

- Beating, **creaming\***, chopping, sifting, mixing, shaping

\* Cream: to beat butter and sugar together until light and fluffy



### Rauemi

- Paepae umu
- Pepa tunutunu
- Pune ine
- Oko iti
- Oko whakaranu nui
- Pune rākau
- Te Māripi o te kaitunu
- Tātari
- Piri kirihou

### Ngā kai

- 1 tīpune rau kawakawa maroke rānei, 2 tīpune rau kawakawa kaiota rānei
- 140g pata, i te pāmahana rūma
- 80g (½ kapu) huka huka
- 150g (1 kapu) parāoa puehu
- 3 Tēpu pune kānga parāoa

### Me pēhea te tuku

- Taupokina te paepae umu ki pepa tunutunu.
- Purua te kawakawa i roto i te peihana iti, me hipoki ki te wai ārani. Whakatahakingia kia ngote ai te wai.
- Kororihia te pata me te huka mā te koko rakau kia mahea ai, kia hukahuka ai (E mea ana, ko te “creaming”/“whakakirimi”).
- Tapahia te kawakawa kia moroiti,ā, whakaranua ki te pata.
- Tātaritia te parāoa me te kānga parāoa. Whakaranua te pata kia poke ai hei parāoa.
- Pokea te parāoa ki tētahi paenga kua puehuria mā te parāoa e whakaroa ana i tōnā anga. Takaia te poke parāoa mā i te piri kirihou, ā, whakauru atu ki te pouaka mātao mō te 20-40 meneti.
- Whakakā i te umu ki 160°C te pā māhana.
- Tangohia te parāoa i te pouaka mātao. Tangohia te kirihou a uta atu ki te papa tapahi.
- Tapatapahia ngā wāhanga o te parāoa mā te 1.5 henemita te matatoru. Ā, uta atu ki te paepae tunu.
- Tunua i roto i te umu mō te 15-20 meneti – ko te wā tunu, kei te rahi me te matatoru o pihikete.

### Kōrero Tāpiri:

- Mō tētahi kakara Māori ake nei, whakamahia te karengo, e taea ai e koe te hoko mai i ngā toa motuhake.

### Ngā Pukenga:

- Korori, **whakakirimi\***, tapatapahi, tātarihia, ranua, pokepoke

\* Te Whakakirimi: Kororihia te pata me te huka kia kotahi kia māhea kia hukahuka ai