

Ngā Whetū Rīwai

MAKE POTATO STAR CHIPS

Celebrate Matariki and share some kai together.

YOU WILL NEED

- 3 medium rīwai (potatoes)
- Oil spray, or 3 tablespoons of olive/ canola oil
- A flat oven dish
- A star-shaped playdough cutter (or a small knife)
- Paper towels or a clean tea towel

WHAT TO DO

1. Preheat your oven to 200°C bake/ fanbake.
2. Wash your rīwai with skins on. Slice them about 1cm thick.
3. Lay the rīwai slices onto paper or a clean tea towel and pat dry.
4. Make shapes from the slices using the star shape cutter (or small knife).
5. Shake salt onto the oven tray so the surface is lightly covered.
6. Place the shapes flat on the oven tray.
7. Lightly sprinkle or spray with oil.
8. Cook in oven for 25-30 minutes or until golden brown.

Serve with your favourite sauce.

Ngā kai a Matariki
The food supplies of Matariki