

Shimpal's Takihi Recipe

You will need...

- Taro
- Paw-paw fruit
- Coconut cream
- Salt to taste.
- Optional Lemon and Lime if you've got it
- Baking foil
- Baking dish

Fresh produce is best but canned will do just fine.



Let's go...

- Pre heat your oven to 180 – or start the Umu
- Peel the Taro then slice it up length ways – Might be good to do this in a tea towel to avoid itchy hands
- Lay out enough foil out to allow you to form a parcel once your dish is prepared – Remember that it will need to hold in the coconut cream as well- so don't be stingy!
- Pile your first layer of sliced Taro on the Foil, keeping it about the same size and shape as your baking dish
- Then slice your Paw-paw on top of your Taro
- Get your flow on and start your layers, aim for *at least* Three of each ingredient - your last layer should be Paw-paw
- Now shake up your coconut cream, add some salt and pepper and lemon/lime juice to taste, and smother your Taro and Paw-Paw with it. Making sure your get it in all the corners
- Fold up your Takihi parcel tightly and place it in your baking dish- If it's going in the Umu you'll need at least 2-3 hours to cook but if it's in the oven then 45 minutes should be about right.
- Take care when removing from the Oven and Opening up the parcel. It's hot in there.
- Slice your Takihi up into squares and serve with Meat or Fish- However its good enough to eat on its own!

Reference for Recipe-

<http://www.squidoo.com/niueantakihi>