



**Everyday food**  
Food writer Jane Rangiwahia

# Ka pai PARTY KAI

*These bites  
will guarantee  
you guest  
satisfaction!*

**W**ith the silly season upon us, I thought it was about time to polish up the old silver trays, the retro cut glass and whip up some substantial party cuisine.

Entertaining at this time of year can be tough, with so many other events taking place. I've put together a few hearty dishes that are simple to make but look ever so impressive. Serve them along with any drinks to keep your guests sustained - they are filled with flavour and are sure to have your friends going back for more. Time to be the host with the most!

## Smoked Fish Mousse on Crostini

**MAKES** 1½ CUPS **PREPARATION** 20 MINUTES **COOKING** 15 MINUTES

2 ficelles (small French baguettes)  
¼ cup olive oil  
400g smoked fish (I used kahawai)  
50g butter  
½ cup sour cream  
juice of 1 lemon  
salt and pepper  
watercress, dill or parsley to serve

1. Preheat oven to 180°C. Line two baking trays

with baking paper.

2. Slice ficelles into ½cm rounds and place on baking trays.

3. Brush or spray both sides of bread with olive oil.

4. Place in oven and cook for 10 minutes or until golden brown. Set aside.

5. Break up smoked fish, making sure all the bones are removed.

6. Melt butter in a large frying pan. Add smoked

fish and toss in butter.

Keep stirring fish around the pan until heated through. Beat in sour cream and mix until smooth. Add lemon juice, then season with salt and pepper.

7. Dollop spoonfuls of smoked fish mousse onto bread slices, then garnish with a little watercress, dill or parsley.



## Kiwi Lamb Balls with Yoghurt Dipping Sauce

**MAKES** 30 **PREPARATION** 30 MINUTES **COOKING** 15 MINUTES

5 slices white bread, crusts removed, coarsely torn

¼ cup milk

500g lamb mince

1 onion, finely grated

1 egg, lightly whisked

¼ cup fresh flat-leaf parsley, chopped

¼ cup chopped fresh mint

2 garlic cloves, crushed

2½ teaspoons dried oregano leaves

¼ cup extra virgin olive oil

**DIPPING SAUCE**

½ cup natural yoghurt

juice of 1 lemon

¼ cup fresh flat leaf parsley, finely chopped

¼ cup fresh mint, finely chopped  
1 garlic clove, crushed

1. Place bread and milk in a bowl. Set aside for 3 minutes to soften. Squeeze bread to remove excess liquid. Finely chop. In a bowl, combine bread, mince, onion, egg, parsley, mint, garlic and oregano. Season with salt and pepper, then roll tablespoonfuls of mince mixture into balls.

2. Heat 2 tablespoons oil in a frying pan over medium-high heat. Cook half the meatballs, turning, for 8 minutes or until cooked through. Transfer to a tray. Repeat process with remaining meatballs.

3. **DIPPING SAUCE.** Combine all ingredients and season with salt and pepper to taste.



## Cheesy Horopito Koru Palmiers

**MAKES 30 PREPARATION 10 MINUTES COOKING 15 MINUTES**

**1 x 350g ready-rolled puff pastry**  
**½ cup finely grated parmesan**  
**1 tablespoon horopito (New Zealand bush pepper)**

**1.** Preheat oven to 180°C. Line two baking trays

with baking paper.

**2.** Unroll pastry, leaving it on original paper packaging.

**3.** Sprinkle cheese over evenly, followed by horopito.

**4.** Starting from one of the long edges, roll pastry up tightly to the centre, then

repeat from the other side.

Roll pastry up again in original paper packaging.

**5.** Chill in fridge before baking. If you're short of time, pop in the freezer for 20 minutes.

**6.** Cut pastry log into 1cm slices and place on prepared

trays, leaving a gap in between for pastries to expand.

**7.** Bake for 12-15 minutes or until pastry is golden.



PICTURES: DAVIDE ZERILLI; PROPS & STYLING: JANE FANGWAHIA

## Raw Fish Cups

**MAKES ABOUT 3 CUPS PREPARATION 10 MINUTES MARINATING 30 MINUTES AT LEAST**

**500g terakihi or similar white fish**  
**⅔ cup of lime or lemon juice**  
**½ red onion**  
**1 red chilli**  
**1 bunch coriander**  
**¼ cup coconut cream**

**1.** Dice fish into 2cm cubes. Place in a non-metal, non-corrosive bowl and mix with fresh lime. Cover and chill in fridge to marinate for 30-60 minutes. The acid will "cook" fish, turning it opaque.

**2.** Finely dice onion and chilli, then pick leaves off coriander.

**3.** When ready to serve, mix fish and citrus juice with onion, chilli, coconut cream and coriander. Leave a few leaves aside to garnish tops of cups. Season to taste with salt and pepper. Serve in a variety of different small glasses or bowls, then garnish each with a little coriander.

