



*a place that changes you*

TUAWHĀ

# TUPU Ā RANGI

As the star that's connected to food grown in the sky, Tupuārangī gifts us with a plentiful bounty. Let's show our appreciation and share our thanks to everyone in our life, by finishing off our feast with a bowl of ice cream with blackberries and kawakawa compôte.



# MĪTERE PARAKIPERE ME TE KAWAKAWA

BLACKBERRY AND KAWAKAWA COMPÔTE

**SERVES**

10 PEOPLE

**COOK TIME**

20 MINUTES

## INGREDIENTS

- 1 kg blackberries  
*fresh or frozen*
- ½ cup water
- 160g white sugar
- 6 kawakawa tea bags  
*we recommend  
Ti Ora Passionfruit  
Kawakawa tea*
- 240ml water
- 65g arrowroot

## METHOD

Bring 240ml water to the boil, then place the kawakawa tea bags in and let it brew for 15 minutes.

Combine the blackberries with ½ cup of water and sugar in a saucepan and carefully heat, without bringing it to a boil.

Slowly add the tea to the arrowroot and mix until it reaches a smooth consistency.

Add the arrowroot tea mix to the berries and stir until thickened.

Serve with ice cream.