

Outdoor Cooking

Hobo Stoves - Maori Bread

Instruction sheet

Guidelines for Taking an Outdoor Cooking session:

Before starting

- Carry all equipment down to campfire pit.
- Split into 2 groups

Materials

- 2 Hobo Stoves
- Newspaper
- Wood blocks
- Lighter
- Bowl/measuring cup/cutlery/tongs

Ingredients

- Self-Raising Flour
- Salt
- Water

Method

- Place the hobo stoves on the ground. Have 2 - 3 people gather and assemble newspaper, twigs and sticks while the others start on making the dough
- Mix 1 cup of self-raising flour and a pinch of salt, add water (be careful not to pour too much in at once) and knead until it forms into a doughy ball
- Light the fire and feed more sticks and newspaper to the fire (each dough can only have 9 blocks of wood per session).
- Divide dough into 6 and roll into balls. Flatten balls out (make sure not too thick or it won't cook through properly). Dribble some oil in top of stove and place dough on stove.
- Cook for 2-3 minutes per side (be careful not to touch the stove as it will be hot).
- Eat the bread with butter, jam or plain.

At the end of each session

- Once the groups have finished cooking, extinguish the fires with a little bit of water.
- Wash up the bowls, cutlery and stoves return everything to the box
- Be careful to only move stoves with mitts or when they have cooled

