



**HE KAI**  
*kei aku ringa*



TOI TANGATA

## *Papakupu Glossary*

### **Māori Kupu**

Apitihia  
Āta kōhua  
Hauhau  
Hora  
Hore  
Huihi  
Karengo, newanewa  
Kaurori  
Kitakita  
Kōhue  
Koko  
Kokoti  
Kōpani  
Kōrahirahi  
Kōtētē  
Kotikoti  
Kōuraura  
Kuoro  
Mahura  
Maoa  
Mātotoru  
Mōrohe  
Ngaku  
Ngaruiti  
Paepae tunu  
Paoka  
Paoka rākau  
Parai  
Paroparo  
Penupenu  
Pepakonu  
Pokepoke  
Pūtoru

### **English Kupu**

Add  
Simmer  
Cooled  
Spread  
Peel  
To Cover  
Smooth/silky  
Whisk  
Tight  
Boil  
Scoop  
Diced  
Lid  
Thinly  
Squeeze  
Dice  
Golden/Yellow  
Grate  
Strip away  
Be cooked  
Thick  
Minced  
Strip/Shred  
Microwave  
Baking tray  
Skewer/Fork  
Wooden skewers  
Fry  
Wilt  
Mash  
Tinfoil  
Mixture  
Cube

### **Māori Kupu**

Raua  
Rauangi  
Rihi tunu nui  
Rorerore  
Ruiruia  
Rure  
Tāhōhō  
Tāhoro  
Takai/takaia  
Tapahi  
Tārahu  
Taupokina  
Tāuwhi  
Tāwhirowhiro  
Tāwiri  
Tiā  
Tikiri  
Topetope  
Tunu  
Whakamimiti  
Whakamahana  
Whakamamaoa  
Whakamara  
Whakamāturu  
Whakaranu  
Whakarewa  
Whakatahangia

### **English Kupu**

To Put  
Tender  
Large baking dish  
Grill  
Sprinkle  
Toss/Shake  
Softened, Mushy  
Pour  
Wrap  
Chop  
Element  
To Cover  
Sprinkle/Cover  
Whiz In Processor  
Stir  
Jar  
Degrees  
Slice  
Cook  
Drain  
Heat  
To Steam  
Soak  
Sprinkle/drizzle  
Mix together  
Melt  
Put to one side