

Ringawera
Waiheke Island
Spiced Lavash



Patrick Griffiths was a winner last year in our inaugural Artisan Awards with his Sesame Seed Lavash. And he's done it again this year, this time with his spiced version, which contains fennel and caraway seeds, and dill tips, along with New Zealand white and wholemeal flours, Waiheke olive oil and Marlborough sea salt.

Ringawera means "hot hands", the name Maori gave to those who worked in the kitchen. And Patrick says his hands definitely get hot and need to be quick. "It's a difficult product to work with. You have to move fast and you have to be on top of it all the time."

The crisp flatbread is rolled very thinly and can be temperamental. "Variation in moisture content of the flour or humidity can make it difficult. And as it's unleavened, trying to get it to behave as I want is tricky," he says.

He first started making lavash when he was a trainee chef. "Nobody else wanted to do it so they handed it to the newbie," he says. "It's a great thing to train on – a real headbanger."

When he moved on, he developed his own recipe as he didn't want to use bought crackers. And this spiced version was the original.

Patrick likes to serve it on a platter with cheese and accompaniments. He finds that when the cheese is finished, you keep going back to the lavash as is. The judges also thought it was great on its own, with cheese and amazing with smoked salmon. Patrick suggests smoked fish, too, including in dip form.

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