



Maui, Hawaii

NO RESORT FEES | FREE WIFI | FAMILY FRIENDLY | HAWAII REGIONAL CUISINE | KIDS EAT FOR FREE



## Hawaiian Lau Lau

Recipe by: Executive Chef Tom Muromoto  
Serving: 1

Qty	Unit	Ingredients
2	each	Ti Leaf, washed frozen
3	each	Taro Leaves, stems cut off
4-5	pcs	Pork, cubed, 1" x 1" cut
1	each	Boneless Chicken Thigh
1	pc	Black cod, 1" x 2" cut
1	pinch	Hawaiian salt, Alea

### Procedures

Step 1: Cross Ti-leaves and layer taro leaves at center. Place all ingredients in the taro leaves and bundle securely.

Step 2: Place each bundle on large foil and wrap tightly.

Step 3: Steam in pressure cooker for two hours.

Step 4: Remove from foil and serve.

