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opening extract from

Roald Dahl's Completely Revolting Recipes

written by

Roald Dahl

illustrated by

Quentin Blake

With photographs by Han Baldwin

Recipes by Josie Fison, Lori-Ann Newman and Felicity Dahl

published by

Jonathan Cape

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please print off and read at your leisure.

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COOK'S NOTES

These recipes are for the family to enjoy making together. Some could be dangerous without the help of an adult. Children, please have an adult with you when you are using knives, handling anything hot or using a food processor.

ROALD DAHL'S COMPLETELY REVOLTING RECIPES
A JONATHAN CAPE BOOK 978 0 224 08342 3

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These recipes were previously published in *Roald Dahl's Revolting Recipes*, 1994,
and in *Roald Dahl's Even More Revolting Recipes*, 2001
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Karl Hesselberg standing and Ellen Hesselberg seated, with Astri Dahl on her lap (p.80),
Dahl family picnic in Norway, 1924 (p.113) and Chopper the dog, c.1980 (p.122) © RDNL.
Courtesy of The Roald Dahl Museum and Story Centre

RECIPES DEVISED BY JOSIE FISON AND FELICITY DAHL:
Strawberry Flavoured Chocolate Coated Fudge; Green Pea Soup; Wormy Spaghetti; Fresh Mudburgers; Mosquitoes' Toes and Wampfish Roes Most Delicately Fried; Bunce's Doughnuts; George's Marvellous Medicine Chicken Soup; Krokan Ice-Cream; Toffee Apples; Hot Frogs; Candy-Coated Pencils for Sucking in Class; Hansel and Gretel Spare Ribs; Butterscotch; Peach Juice; Stink Bugs' Eggs; Bruce Bogtrotter's Cake; Scrambled Dregs; Frobscottle; Crispy Wasp Stings on a Piece of Buttered Toast; Boggis's Chicken; Stickjaw for Talkative Parents; Wonka's Nutty Crunch Surprise; Hot Ice-Cream for Cold Days; Hair Toffee to Make Hair Grow on Bald Men.
RECIPES DEVISED BY LORI-ANN NEWMAN:
The Royal Breakfast for Growing Giants; Hot-house Eggs; The Hotel Breakfast; Hornets Stewed in Tar; Doc Spencer's Pie; Pishlets; Plushnuggets; Strawberry Bonbons; Tummyticklers; Boiled Slobbages; Glumptious Globgobblers; Wonka's Whipple-Scrumptious Fudgemallow Delight; Grobswitchy Cake; A Plate of Soil with Engine Oil; Luminous Lollies for Eating in Bed at Night; The Magic Green Crystal; Nishnobblers; Butter Gumballs; Spitsizzlers; Sherbet Slurpers; Bean's Cider; Devil's Drenchers; Liquid Chocolate Mixed by Waterfall; Fizzy Lifting Drinks; Blue Bubblers.

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Royalties from this book will be donated to The Roald Dahl Foundation whose aim is to help children, young people and their families in the areas of neurology and haematology in the UK.

INTRODUCTION

Roald Dahl simply adored food. You only have to pick up one of his many books and, before long, there is some mention of a taste or a smell or some marvellous-sounding concoction which just has me licking my lips! All of which got me thinking. Why should only Farmer Bunce get to feast on delicious doughnuts? Why is only Willy Wonka allowed to make *Hot Ice-Cream for Cold Days*? And why, above all, do the gruesome Twits get to keep *Wormy Spaghetti* all to themselves? On second thoughts . . .

No, my point is that every Roald Dahl fan would love to nibble at the pages of their books and find they taste of *Plushnuggets* or *Sherbet Slurpers* or *Tummyticklers.* So, with the help of some great chefs, I came up with some truly disgusting . . . no, appalling . . . no, REVOLTING recipes to help you do just that! I think you'll find the results scrumdiddlyumptious!

Happy cooking!

Felicity Dahl, Gipsy House

USEFUL INFORMATION

Weights and Measures

All the recipes in this book have the ingredients specified in metric measurements, but it is very useful to know how to convert amounts into old-fashioned or imperial measurements as sometimes you will find them in other cookery books (belonging to old people such as your mums and dads!)

Weight conversion:

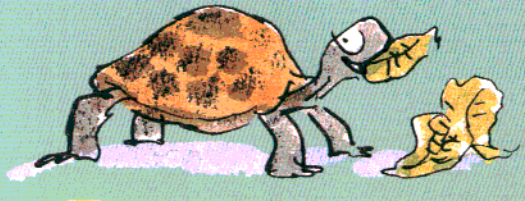
From	To	Multiply by
ounces	grams	28.35
grams	ounces	0.035
pounds	kilograms	0.45
kilograms	pounds	2.21
British tons	kilograms	1016
US tons	kilograms	907

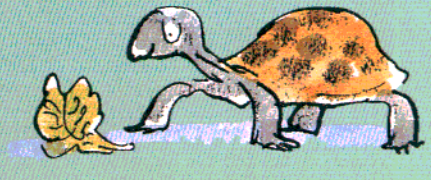
Liquid conversion:

From	To	Multiply by
pints (20 fl oz)	litres	0.57
litres	pints (20 fl oz)	1.76
US pints (16 fl oz)	litres	0.47
litres	US pints	2.11
imperial gallons	litres	4.55
litres	imperial gallons	0.22

"Size, of course, was everything. Mr Hoppy chose all sorts of different sizes, some weighing only slightly more than Alfie's thirteen ounces, others a great deal more, but he didn't want any that weighed less."

from ESIO TROT





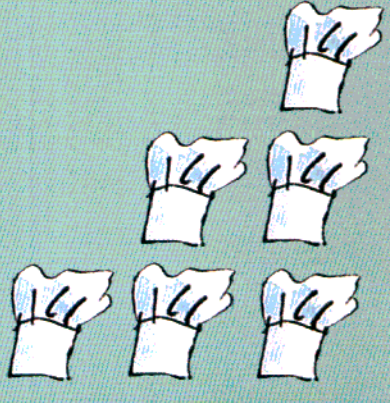
The Chef's Hat Classification:



"A man with a tall white hat who must have been the head chef shouted, 'Put the soup for the big party in the larger soup tureen!'"

from THE WITCHES

Each recipe has been graded with the Chef's Hat Classification to show you how easy or difficult it is. Please have a grown-up on hand when cooking all of these recipes and ask for help when using knives, a food processor or handling anything hot.



= easy-peasy

= you might need some help

= tricky but tasty

The glossary at the back of the book will help you with any ingredients you are not familiar with.

Spitsizzlers

You will need:

2 saucepans
colander
paper towels
large slotted spoon
an adult to assist with the deep-frying

200g vermicelli
oil
2 tsp (10ml) salt
2 tsp (10ml) mild curry powder



perfect birthday party food

What you need to do:

1. Cook the vermicelli in boiling salted water for 5 minutes. Drain into a colander and then run it under cold water to cool it down completely. Pour a teaspoon of oil over it and mix with your hands so that all the vermicelli is coated. This is to stop it from sticking together.
2. Lay it out on a paper towel and cover it with another layer of paper towel.
3. Pour oil into the saucepan until it is about 7cm deep. Heat the oil so that it is hot enough for a small piece of vermicelli to sizzle and float to the top if you put it in.
4. Lay out more paper towel ready next to the saucepan you are going to use to deep-fry.
5. Mix together the salt and curry powder and set aside.



6 Add a tangle of vermicelli to the oil. As soon as it hits the oil it will sizzle and spit and rise to the top. Carefully turn it over with the slotted spoon, leave for 1–2 minutes and then take out and place on the paper towel (it should not be brown, just stiff) and sprinkle with a large pinch of the salt and curry powder mix. Continue until all the vermicelli is used up.

Even better than crisps!

