

ROALD
DAHL Revolting
Recipes

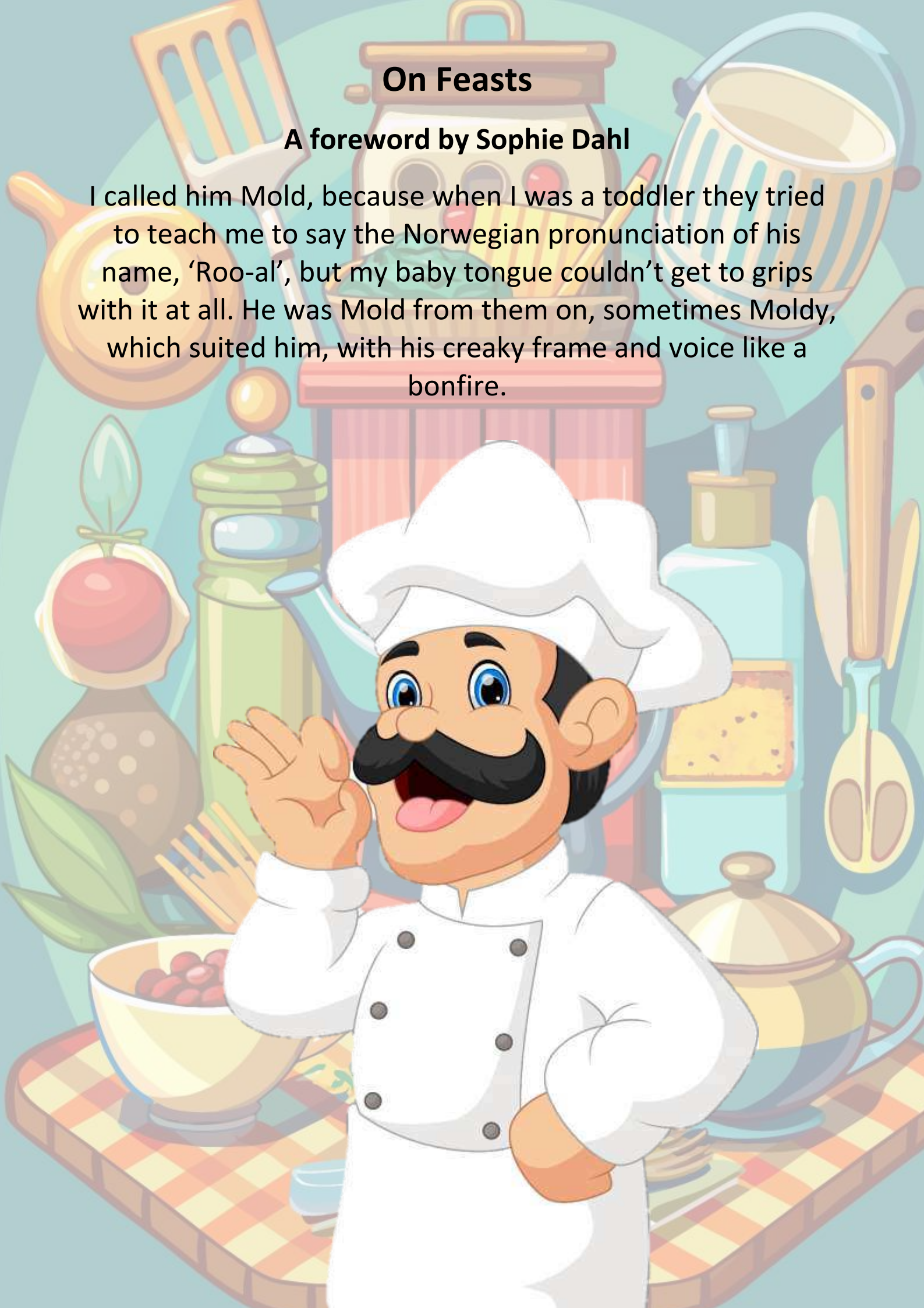


Recipe #1

On Feasts

A foreword by Sophie Dahl

I called him Mold, because when I was a toddler they tried to teach me to say the Norwegian pronunciation of his name, 'Roo-al', but my baby tongue couldn't get to grips with it at all. He was Mold from then on, sometimes Moldy, which suited him, with his creaky frame and voice like a bonfire.



Like all good magicians, Mold had a vast supply of tricks up his sleeve, conjured from the everyday. Amaretto biscuits whose paper you lit, and which shot up into the sky like titchy hot-air balloons, falling back to earth in a wispy question mark of ash.



A miniature steam train that huffed and puffed around the dining room table if you filled it with water. weedkiller that spelled out our names in the grass in the night, because the fairies had paid a visit. Mold's windows were dotted with Witch Balls: ancient, cany-coloured spheres, employed to ward off any witches, should they appear at the glass.



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At this table, a meal was never simply a meal. It was another opportunity for a story, a tall tale to soften the various injustices involved in being a child.

On bacon and marmalade sandwiches: 'I got this recipe from a prince in Dar es Salaam; I saved from the jaws of python, and in exchange he gave me this exquisite combination.'



French onion soup: 'A nun in Burgundy served me this; a Mother Superior who smuggled ice cream in her bloomers in the war. She didn't flinch as it melted down her legs.'



Mold understood that going back to boarding school aged ten was tough, that the memory of the supper you'd get the night before would keep you going for weeks when you were homesick. He'd been there himself. Roast chicken and roast potatoes? Done. Cream of tomato soup? Of course. Chocolate bombe? Tick. With extra cream, please.



The Red Tupperware Box that appeared at his house at the end of every lunch and dinner heralded the most important and longed-for bit of the meal. Its functionality belied the glory of what lay inside. If you had been good at the table, you could collect it from the kitchen and bring it to the dining room while the grown-ups were having their coffee. The Box contained chocolate. Lots of it, in appealing child-sized bars, nothing fancy, but always compelling. Flake, Toblerone, Aero, Curly Wurly, KitKat.



An exotic Scandinavian concoction, which Mold handed over after a book tour in Sweden, the smooth on the outside, crunchy on the inside Daim bar. Heaven sent. Maltesers, Rolo, Crunchie, Yorkie. We knew the dates and history of each bar. Together we explored that Tupperware like a pair of archaeologists, on a quest for the ultimate bite.



Mold died when I was thirteen years old. He would be over the moon that today children are making recipes inspired by his characters, and that the Marvellous Children's Charity and its heroes walk alongside the BFG and the Enormous Crocodile in this book. Like his beloved widow Licky, Mold knew first-hand the devastating impact of sick children, and had the utmost respect for those that cared for them.

Now it's your turn for sweet imaginings and flights of fancy. For Fizzwinkles, Swudge and Dandyprats. **Onward with the feast!**





GUMTWIZZLERS

Starter

From the Giraffe and the Pelly
and Me

Makes 10

You will need

EQUIPMENT

- Roasting tin
- Rolling pin
- Baking tray lined with baking paper
- Pastry brush





INGREDIENTS

- 1 medium-sized carrot, chopped into small cubes
- ½ courgette, chopped into very small cubes
- Salt and pepper
- 1 bunch spring onions, finely chopped
- 1 pack of ready-rolled puff pastry (ideally all-butter)
- 60 g grated Cheddar cheese
- 1 egg yolk mixed with 1 tsp milk

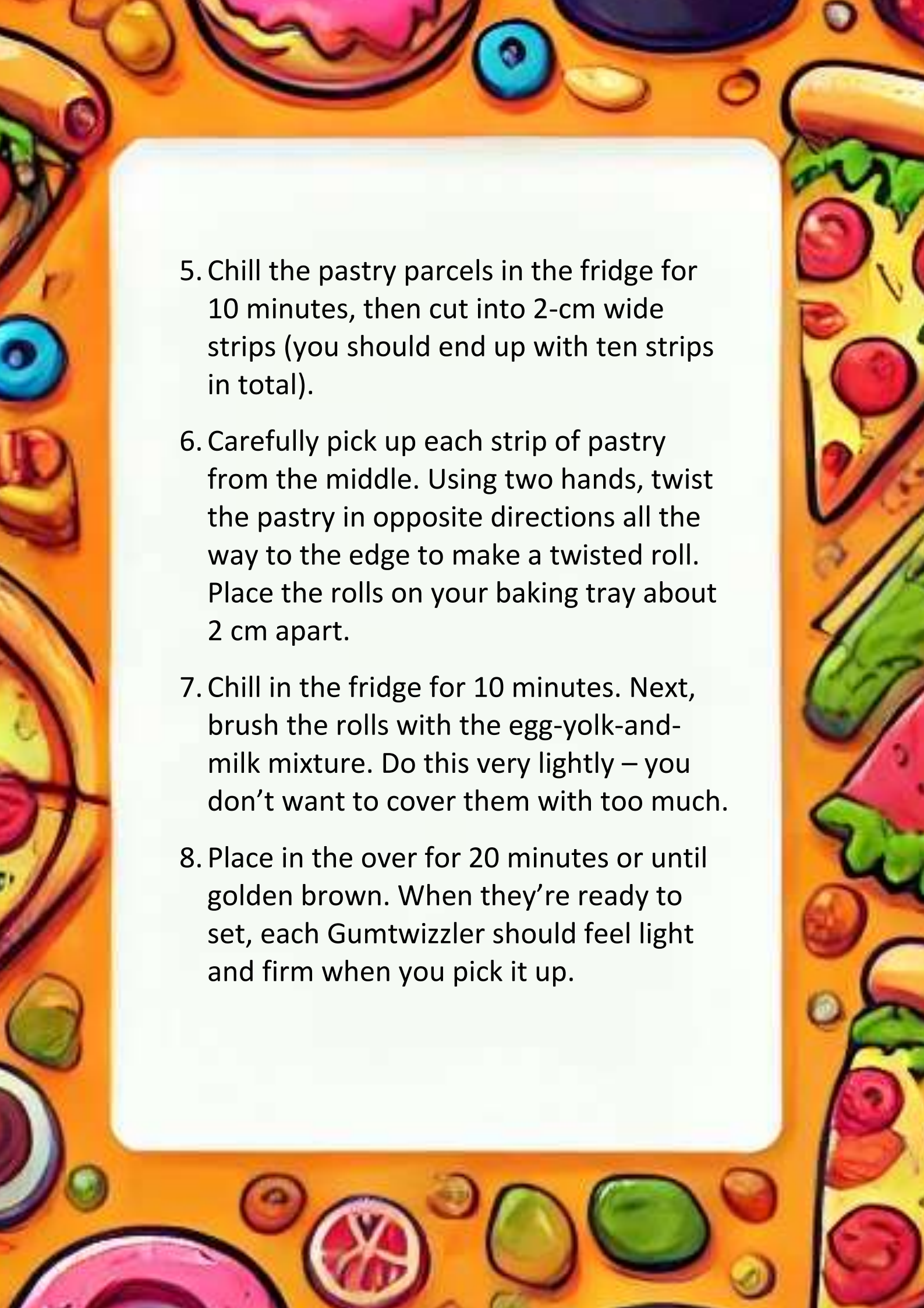




WHAT YOU NEED TO DO

1. Preheat the oven to 180 degree C/250 degree F/gas mark 4.
2. Put the carrot and courgette in the roasting tin. Season with salt and pepper, and roast in the oven for 10 minutes. Add the spring onions two minutes before the end.
3. Remove the tin from the oven (careful, will be hot!) and place the vegetables on to a plate to cool.
4. Unroll the puff pastry so it sits horizontally on the work surface. Once the vegetables are cool, lay them evenly on one half of the pastry, leaving a 10c, gap around the edge. Sprinkle with the cheese and season with salt and pepper.
5. Fold the other half over and, with your rolling pin, lightly roll the edges of the pastry where they join, until the two halves are stuck together.

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5. Chill the pastry parcels in the fridge for 10 minutes, then cut into 2-cm wide strips (you should end up with ten strips in total).
 6. Carefully pick up each strip of pastry from the middle. Using two hands, twist the pastry in opposite directions all the way to the edge to make a twisted roll. Place the rolls on your baking tray about 2 cm apart.
 7. Chill in the fridge for 10 minutes. Next, brush the rolls with the egg-yolk-and-milk mixture. Do this very lightly – you don't want to cover them with too much.
 8. Place in the oven for 20 minutes or until golden brown. When they're ready to set, each Gumtwizzler should feel light and firm when you pick it up.



HOT DOGS

Main Meal

From James and the Giant Peach

Makes 8

YOU WILL NEED EQUIPMENT

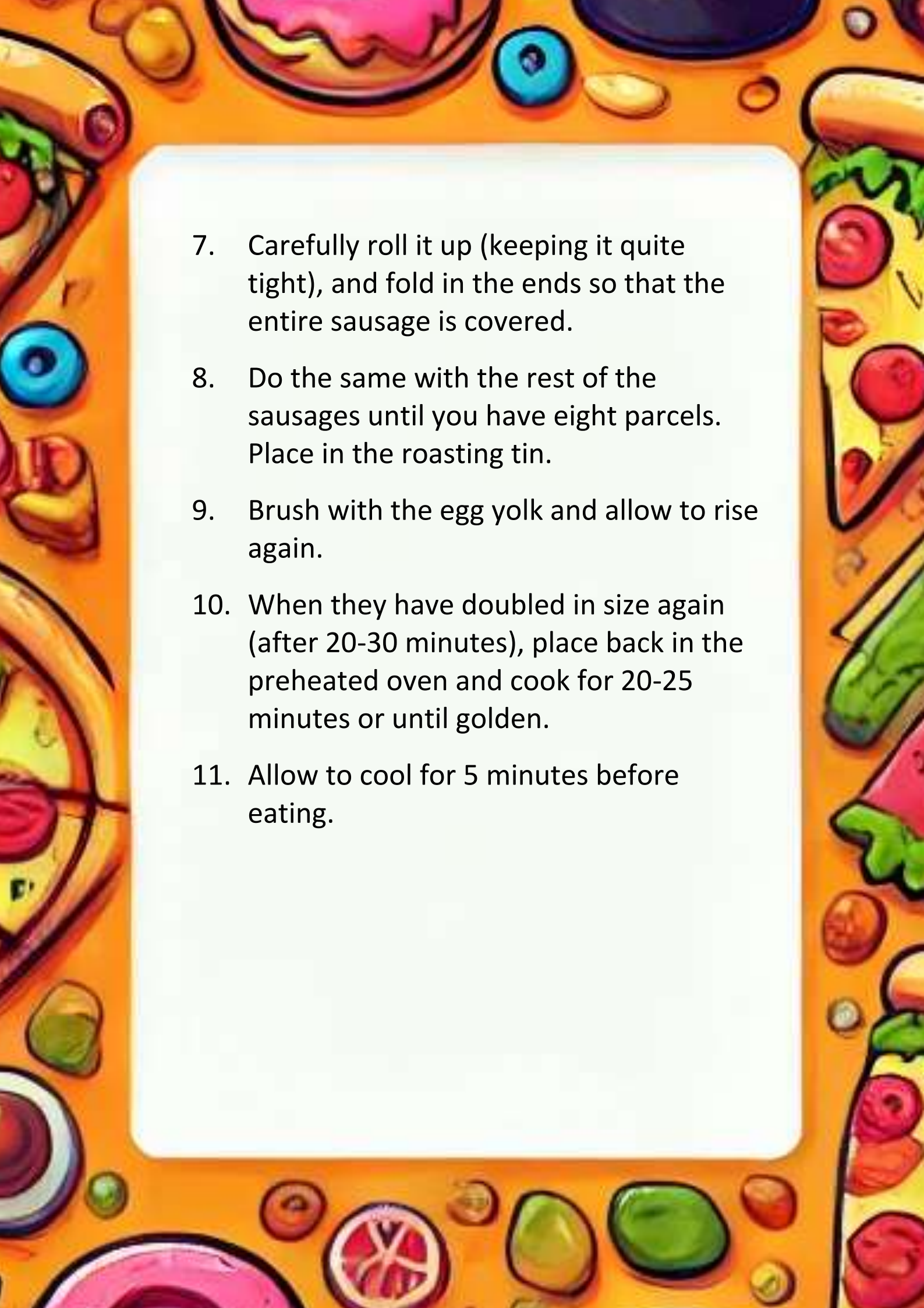
- Weighing scales
- Rolling pin
- Roasting tin
- Pantry brush





WHAT YOU NEED TO DO

1. Preheat the oven to 200 degrees C/400 DEGREES F/gas mark 6.
2. Follow instructions on the bread mix packet to make the dough.
3. While the dough is rising, cook the sausages in the oven. If you are using the bacon, wrap it around the sausages before cooking. When they are light brown (after about 15 minutes), take them out and allow to cool.
4. When the dough has doubled in size, split it into eight pieces (weighing approximately 70 g each).
5. Roll each piece of dough to a 12-cm wide circle.
6. Place a sausage in the middle of the dough and spread it with a small amount of ketchup and/or mustard.

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7. Carefully roll it up (keeping it quite tight), and fold in the ends so that the entire sausage is covered.
 8. Do the same with the rest of the sausages until you have eight parcels. Place in the roasting tin.
 9. Brush with the egg yolk and allow to rise again.
 10. When they have doubled in size again (after 20-30 minutes), place back in the preheated oven and cook for 20-25 minutes or until golden.
 11. Allow to cool for 5 minutes before eating.



THINK

DIGITAL ACADEMY