

ROALD DAHL Revolting Recipes



Recipe #2



DANDYPRATS

Starter

From James and the Giant
Peach

Makes 4

YOU WILL NEED

EQUIPMENT

- Muffin tin
- Foil, lightly greased
- Cocktail sticks
- 2 medium saucepans
- Colander
- Frying pan
- Baking tray






INGREDIENTS

- 12 rashers streaky bacon (4 of them to be cut in half)
- 50 g macaroni
- 2 pinches of salt
- 2 tsp olive oil
- 40 ml double cream
- 40 ml full-fat milk
- 25 g Cheddar cheese, grated



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- Pinch of nutmeg (optional)
 - ¼ tsp Dijon mustard
 - ½ tbsp butter
 - 25 g fresh breadcrumbs
 - ½ garlic clove, crushed or finely grated
 - 1 tsp fresh thyme, chopped (or use dried)

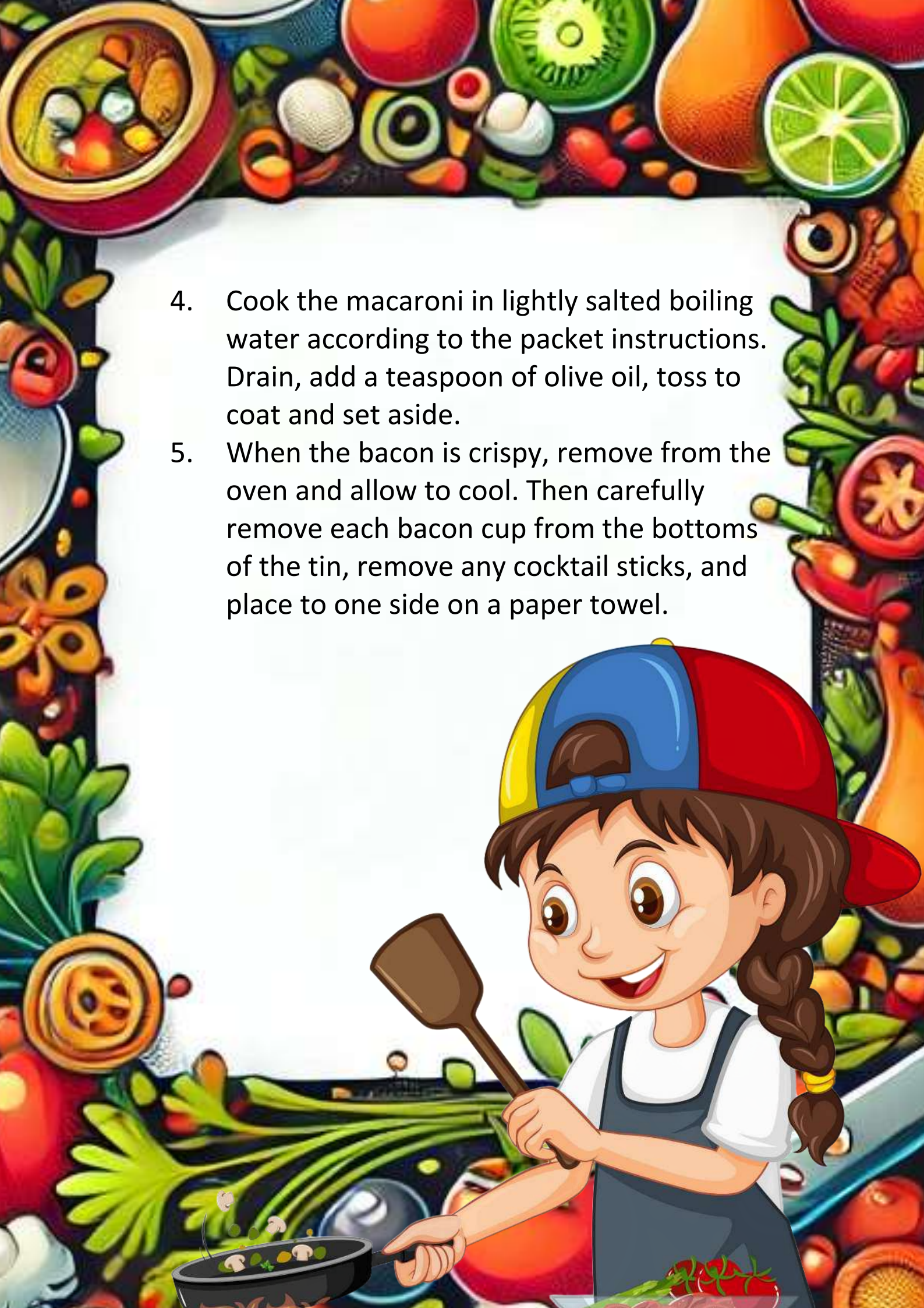




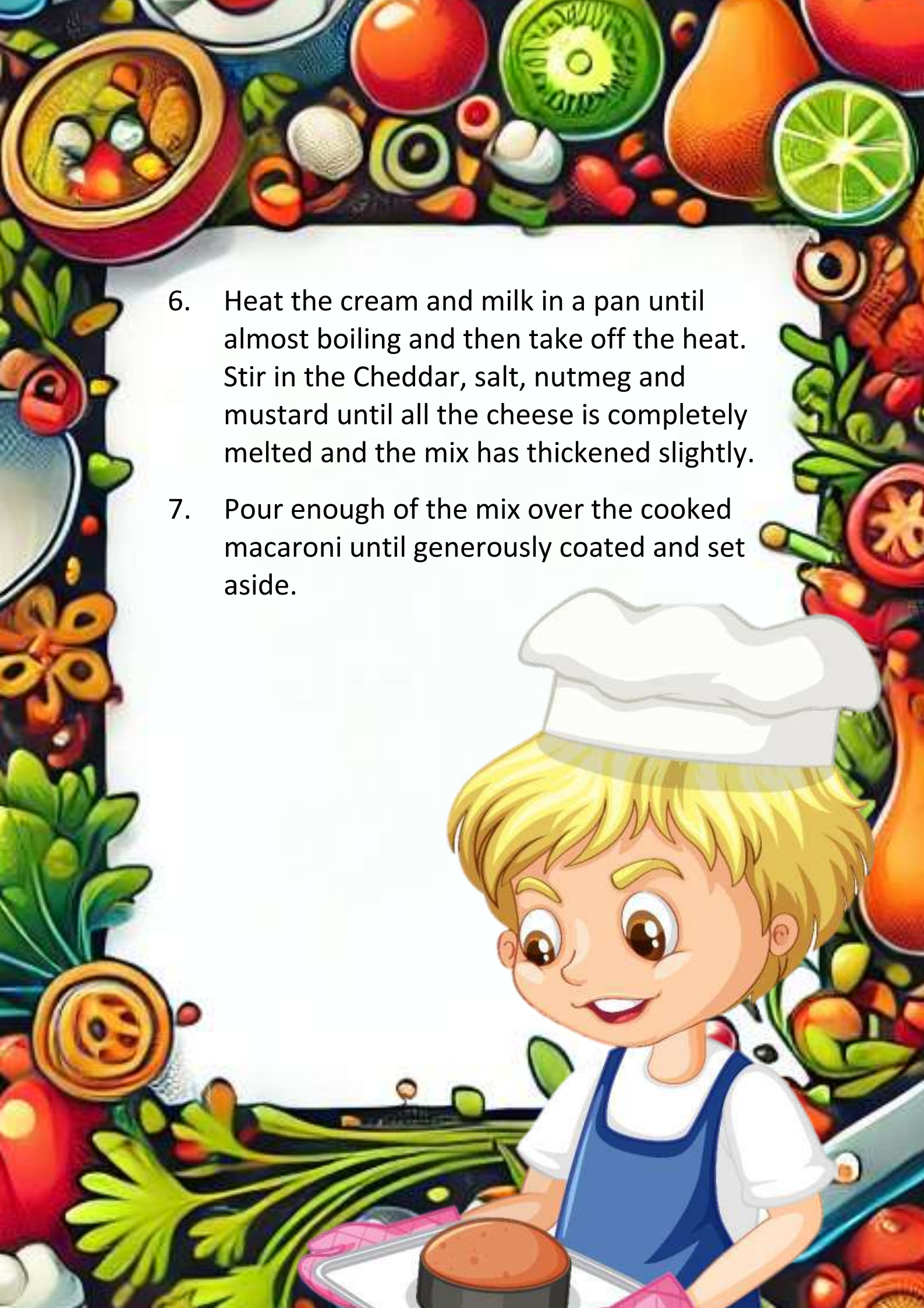
WHAT YOU NEED TO DO

1. Preheat the oven to 200 degrees C/400 degrees F/gas mark 6.
2. Turn the muffin tin upside down and wrap four of the holes with very lightly greased foil.
3. Place two of the bacon half slices over the top of the foil-covered muffin holes and two full bacon slices so they are wrapped around the bottom. Secure any loose bits of bacon with cocktail sticks. Bake in the oven for 10 minutes.




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4. Cook the macaroni in lightly salted boiling water according to the packet instructions. Drain, add a teaspoon of olive oil, toss to coat and set aside.
 5. When the bacon is crispy, remove from the oven and allow to cool. Then carefully remove each bacon cup from the bottoms of the tin, remove any cocktail sticks, and place to one side on a paper towel.



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6. Heat the cream and milk in a pan until almost boiling and then take off the heat. Stir in the Cheddar, salt, nutmeg and mustard until all the cheese is completely melted and the mix has thickened slightly.
 7. Pour enough of the mix over the cooked macaroni until generously coated and set aside.



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8. Now heat the rest of the oil and the butter together in a frying pan, and, when completely melted, add the breadcrumbs and fry over a medium heat until they turn a golden colour. Add the thyme and garlic when the breadcrumbs are nearly cooked. When cooked, rest the mixture on a paper towel.
 9. Now spoon the macaroni into the bacon cups and put back in the oven, on a baking tray, for 5 minutes.
 10. When ready, remove from the oven and sprinkle a generous amount of the breadcrumb mix over the top to make them nice and crunchy. Then eat and enjoy!



THINK

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