

ROALD DAHL Revolting Recipes



Recipe #5



GUMGLOTTERS

Starter

From the Giraffe and the Pelly
and Me

Makes 12



YOU WILL NEED

EQUIPMENT

- Small saucepan
- Whisk
- Wooden spoon
- Baking tray lined with clingfilm
- Deep, wide saucepan
- Digital thermometer (optional)
- Paper towels



INGREDIENTS

For the chips

- 950 ml water
- 200 g polenta (not the pre-cooked kind. Available in most supermarkets)
- 15 g Parmesan, grated
- 20 g butter





INGREDIENTS

For the chips

- 30 g bacon, cooked and finely chopped
- 2 tsp rosemary, finely chopped
- 60 g peas, cooked and mashed
- Salt and pepper
- 100 g flour
- 500 ml vegetable oil, or enough to fill the pan to 6 cm depth.



For the Dip

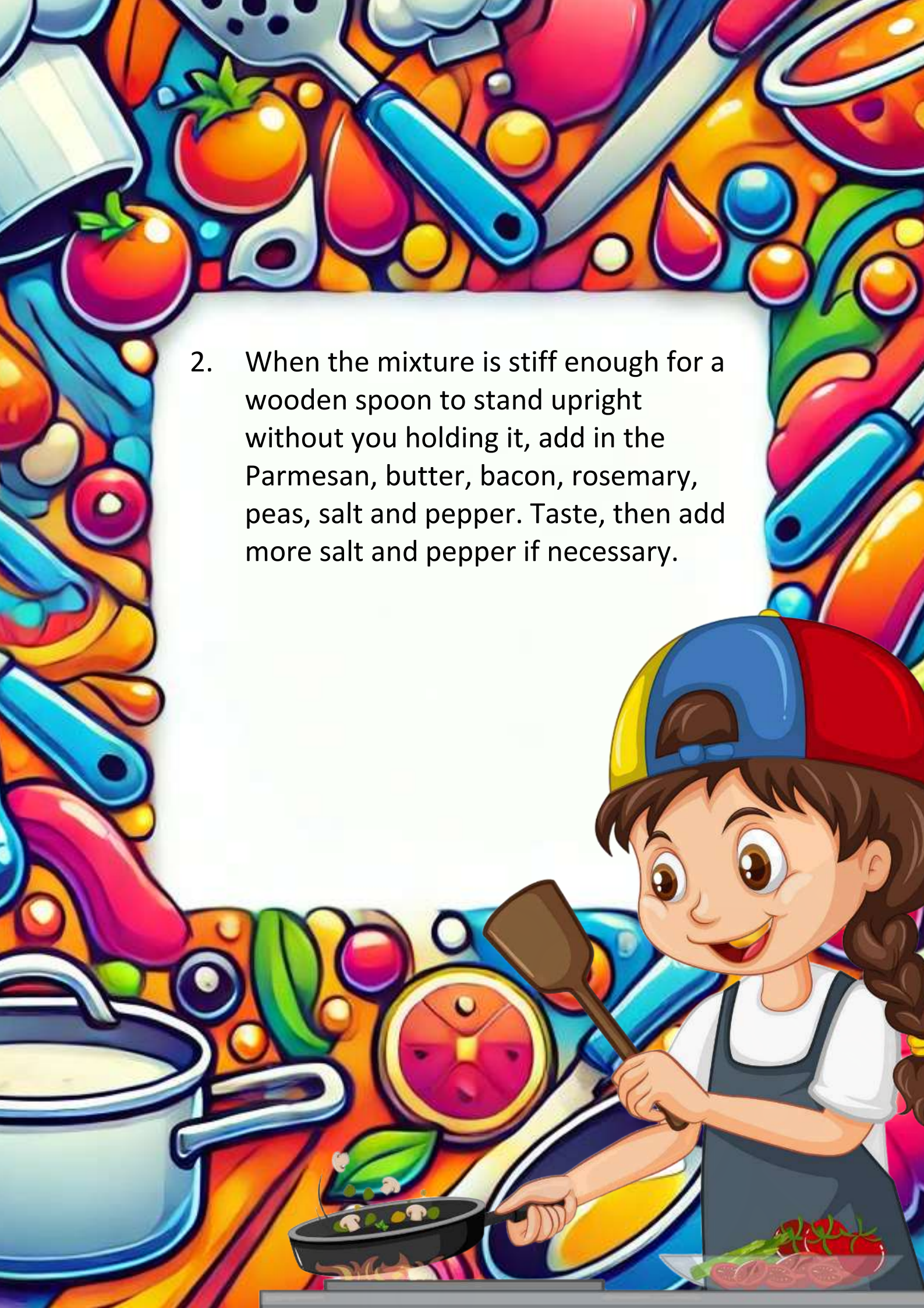
- 200 g mayonnaise
- 2 roasted red peppers (from a jar is fine), very finely chopped
- 1 garlic clove, very finely chopped
- Salt and pepper



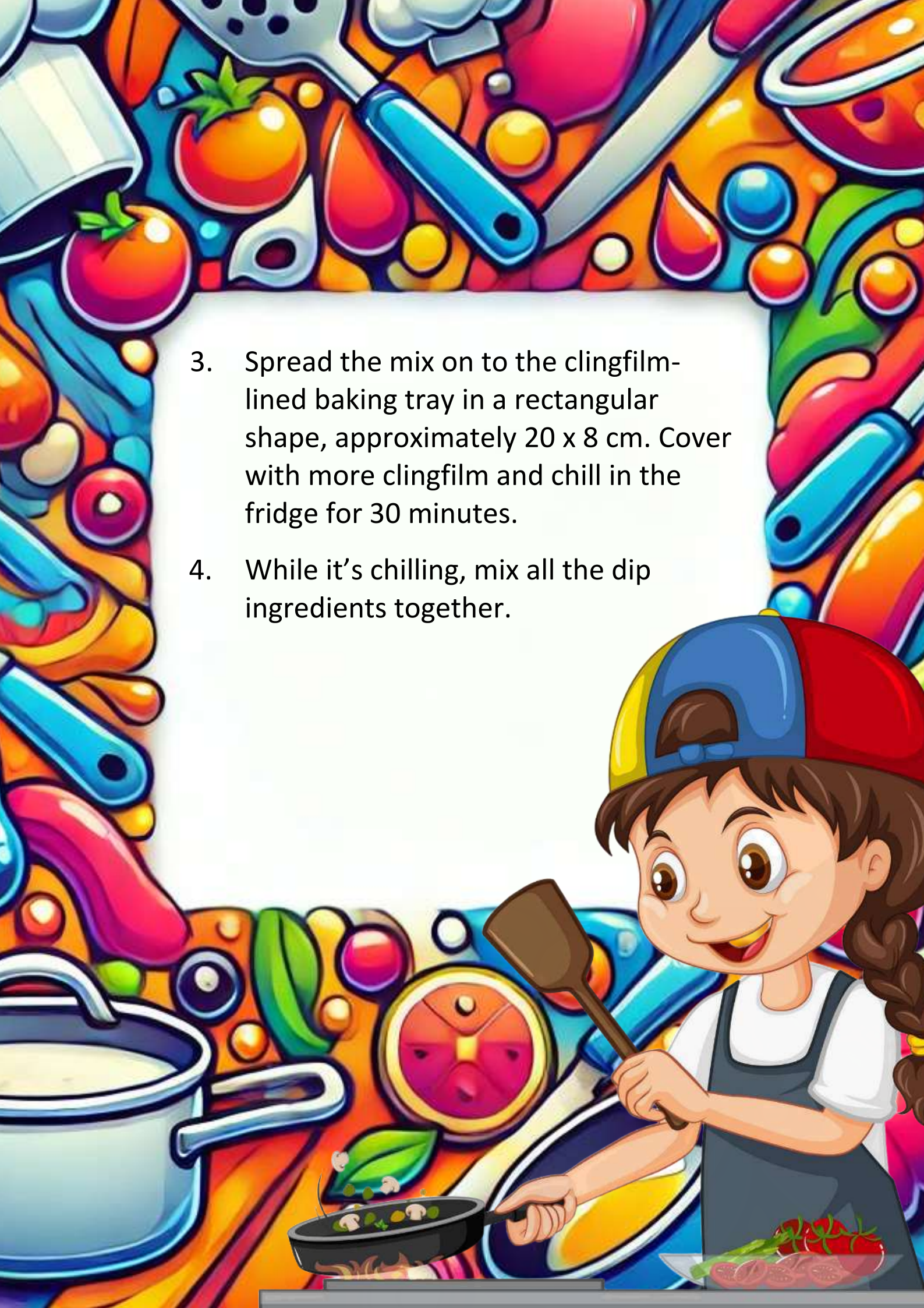
WHAT YOU NEED TO DO

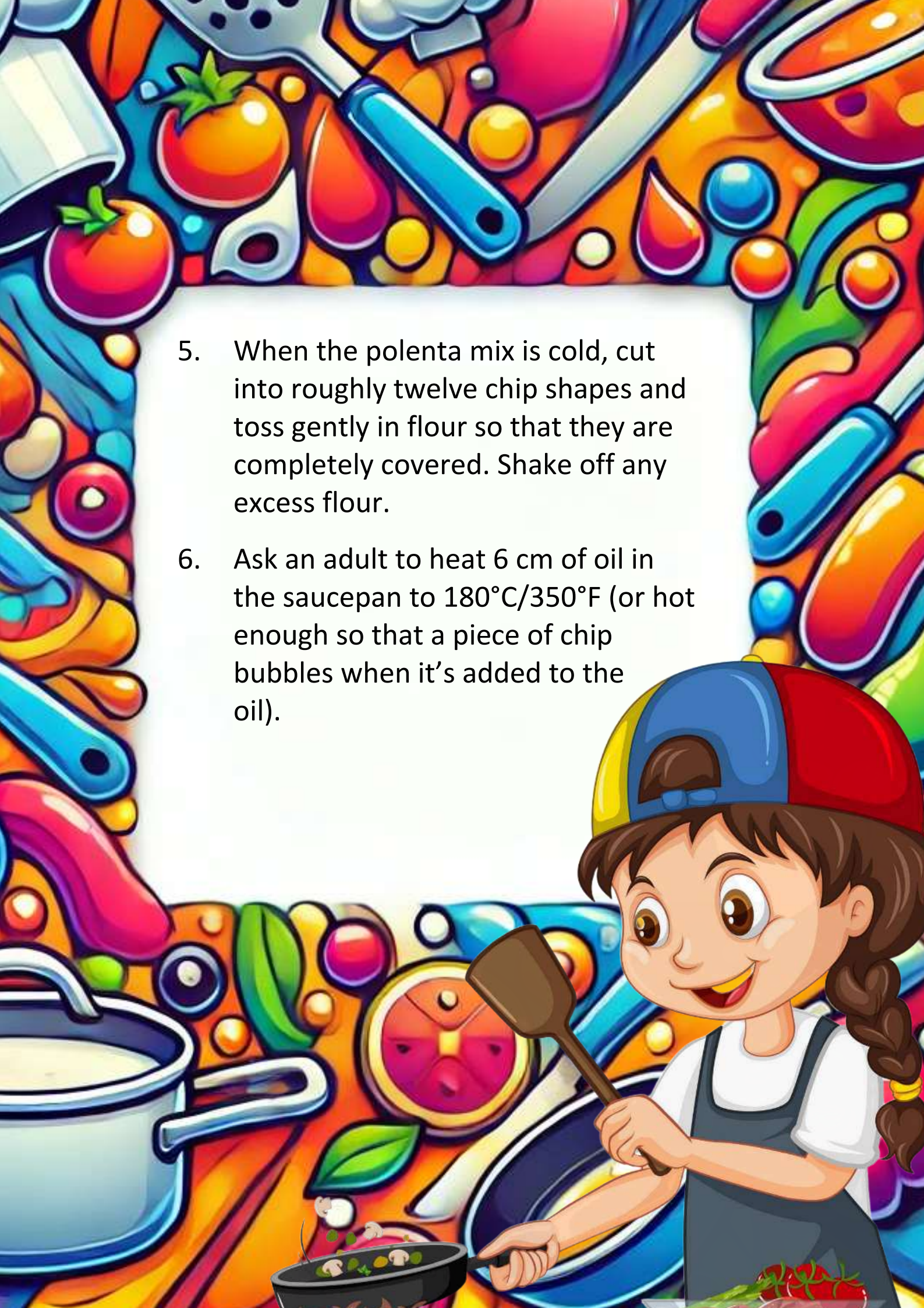
1. Boil the water in a small saucepan and then slowly whisk in the polenta. Keep whisking until there are no lumps left, and then switch to a wooden spoon. Be careful – this gets very hot!



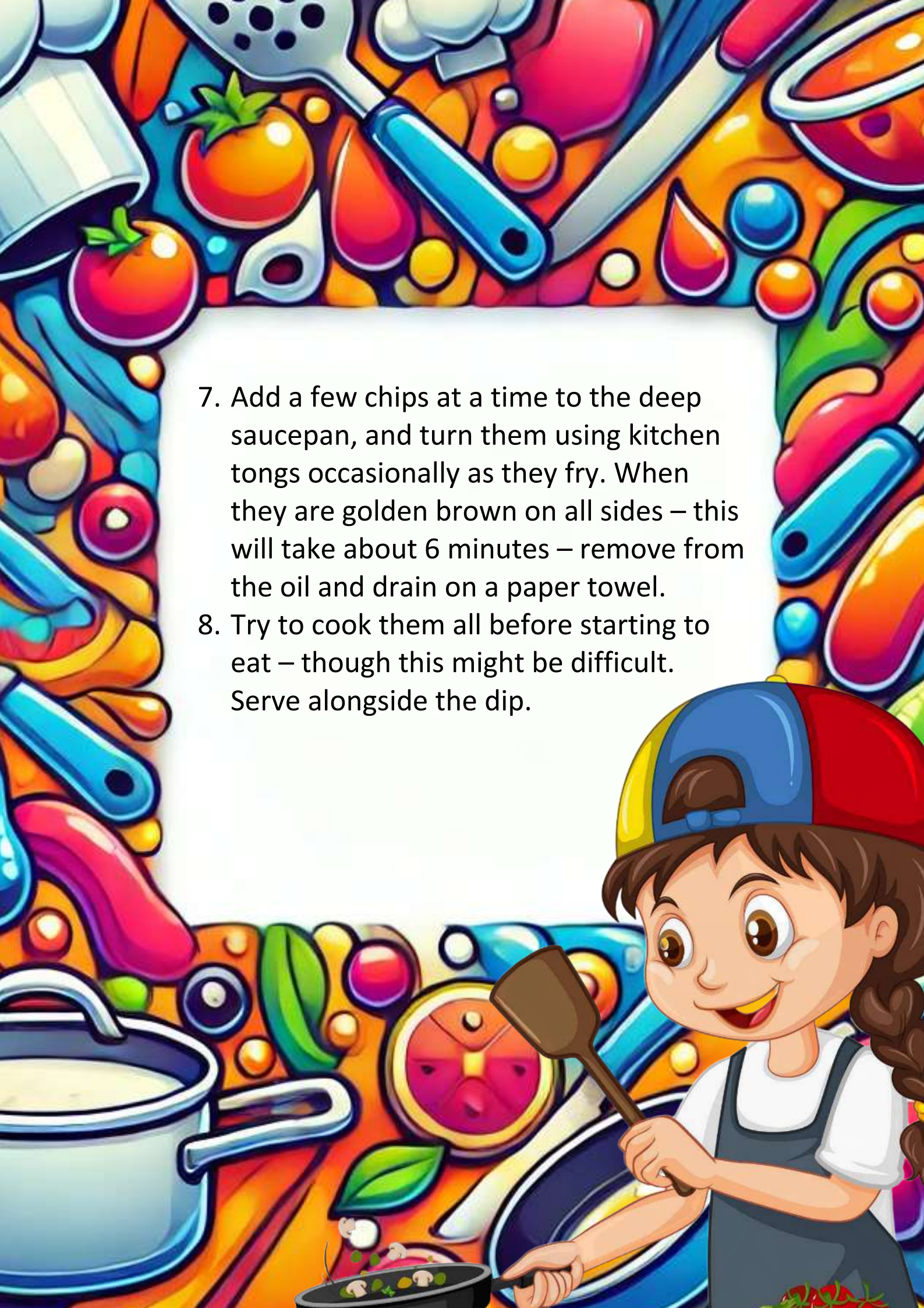
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2. When the mixture is stiff enough for a wooden spoon to stand upright without you holding it, add in the Parmesan, butter, bacon, rosemary, peas, salt and pepper. Taste, then add more salt and pepper if necessary.



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3. Spread the mix on to the clingfilm-lined baking tray in a rectangular shape, approximately 20 x 8 cm. Cover with more clingfilm and chill in the fridge for 30 minutes.
 4. While it's chilling, mix all the dip ingredients together.

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5. When the polenta mix is cold, cut into roughly twelve chip shapes and toss gently in flour so that they are completely covered. Shake off any excess flour.
 6. Ask an adult to heat 6 cm of oil in the saucepan to 180°C/350°F (or hot enough so that a piece of chip bubbles when it's added to the oil).



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7. Add a few chips at a time to the deep saucepan, and turn them using kitchen tongs occasionally as they fry. When they are golden brown on all sides – this will take about 6 minutes – remove from the oil and drain on a paper towel.
 8. Try to cook them all before starting to eat – though this might be difficult. Serve alongside the dip.





THINK

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