

ROALD DAHL Revolting Recipes



Recipe #6



MICE WITH RICE

Main Meal

From James and the Giant
Peach

Serves 4



YOU WILL NEED

EQUIPMENT


- Baking tray or roasting tin lined with baking paper
- Small/medium saucepan with a well-fitting lid
- Sieve






INGREDIENTS

For the Mice (the lamb)

- 200 g minced lamb (or 4 mice – not really, you need the lamb)
 - 1 medium onion, very finely chopped
 - ½ tsp salt
 - 3 tsp za'atar – if you can't find this in your supermarket, use dried mint
 - 8 flaked almonds
 - 12 black peppercorns
 - 1 piece of wholewheat spaghetti, cooked
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For the Rice

- ½ onion, finely chopped
 - 1 tsp butter
 - 180g white basmati rice
 - 1 garlic clove
 - ½ tsp turmeric
 - 350 ml cold water or chicken/vegetable stock
 - 40 g pistachios, chopped
 - 1 tbsp parsley, chopped
 - ¼ tsp salt
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WHAT YOU NEED TO DO

For the lamb (the mice!)

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Mix together the lamb mince and onion in a bowl. Add the salt and za'atar. You need to mix this all together really well with both hands for at least 2 minutes.
3. Using wet hands, divide the mix into four equal balls.





WHAT YOU NEED TO DO

For the lamb (the mice!)

4. Place on to a baking tray (or a roasting tin lined with baking paper) and set aside.





FOR THE RICE (AND TO FINISH OFF YOUR MICE)

1. Cook the onion in the butter on a very low heat, with the lid on, until soft but not coloured.
2. Wash the rice in the sieve under cold running water until the draining water looks clear. Let it drain for a couple of minutes.





FOR THE RICE (AND TO FINISH OFF YOUR MICE)

3. While it's draining, add the garlic and turmeric to the onion, stir well and sauté for about a minute. Then add the rice and the cold water (or stock).





FOR THE RICE (AND TO FINISH OFF YOUR MICE)

4. Put the lid on the saucepan and turn the heat up to full. It's very important not to take the lid off the entire time that the rice is cooking. After a minute, you will see steam coming out of the rice, at this point turn the heat to the lowest possible setting, and allow to cook for 10 minutes.





FOR THE RICE (AND TO FINISH OFF YOUR MICE)

5. After the 10 minutes, take the rice off the heat and leave for 15 minutes (with the lid still on).
6. Cook the lamb mice in the oven for 15 minutes, then take out and allow to cool for 5 minutes.
7. While they are cooling, stir the pistachios and parsley into the rice, along with the salt.





FOR THE RICE (AND TO FINISH OFF YOUR MICE)

8. Ask an adult to make little slits with a sharp knife where you're going to put the ears, eyes and tails on the mice. Then put the almonds in for the ears, the black peppercorns for eyes and the spaghetti (cut into four) for the tails.
9. Arrange the rice in a big pile on a serving plate, and then carefully place the mice on top.



THINK

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