

Helping your children choose books they will love



Lovereading4kids.co.uk is a book website created for parents and children to make choosing books easy and fun

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**

© Roald Dahl Nominee Limited, 2009, published by Jonathan Cape, an imprint of Random House Children's Books

please print off and read at your leisure.

## 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

Published in Great Britain by Jonathan Cape,  
an imprint of Random House Children's Books  
A Random House Group Company

These recipes were previously published in *Roald Dahl's Revolting Recipes*, 1994,  
and in *Roald Dahl's Even More Revolting Recipes*, 2001  
This edition published 2009

1 3 5 7 9 10 8 6 4 2

Text copyright © Roald Dahl Nominee Limited, 2009  
Illustrations copyright © Quentin Blake, 1994 and 2001  
Photographs © Jan Baldwin, 1994 and 2001

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; Froboscottle; 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 Bubbblers.*

The right of Roald Dahl Nominee Limited, Quentin Blake and Jan Baldwin to be identified as the author, illustrator and photographer of this work has been asserted in accordance with the Copyright, Designs and Patents Act 1988.

All rights reserved.  
RANDOM HOUSE CHILDREN'S BOOKS  
61-63 Uxbridge Road, London W5 5SA

[www.kidsatrandomhouse.co.uk](http://www.kidsatrandomhouse.co.uk)  
[www.rbooks.co.uk](http://www.rbooks.co.uk)  
[www.roalddahl.com](http://www.roalddahl.com)

Addresses for companies within The Random House Group Limited  
can be found at: [www.randomhouse.co.uk/offices.htm](http://www.randomhouse.co.uk/offices.htm)

THE RANDOM HOUSE GROUP Limited Reg. No. 954009

A CIP catalogue record for this book is available from the British Library.

Printed in China

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.





There were Guntwizzlers and Fizzwinkles from China, Frothblowers and Spitsizzlers from Africa . . ."

from  
THE GIRAFFE  
AND THE BELLY AND ME

- 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!

