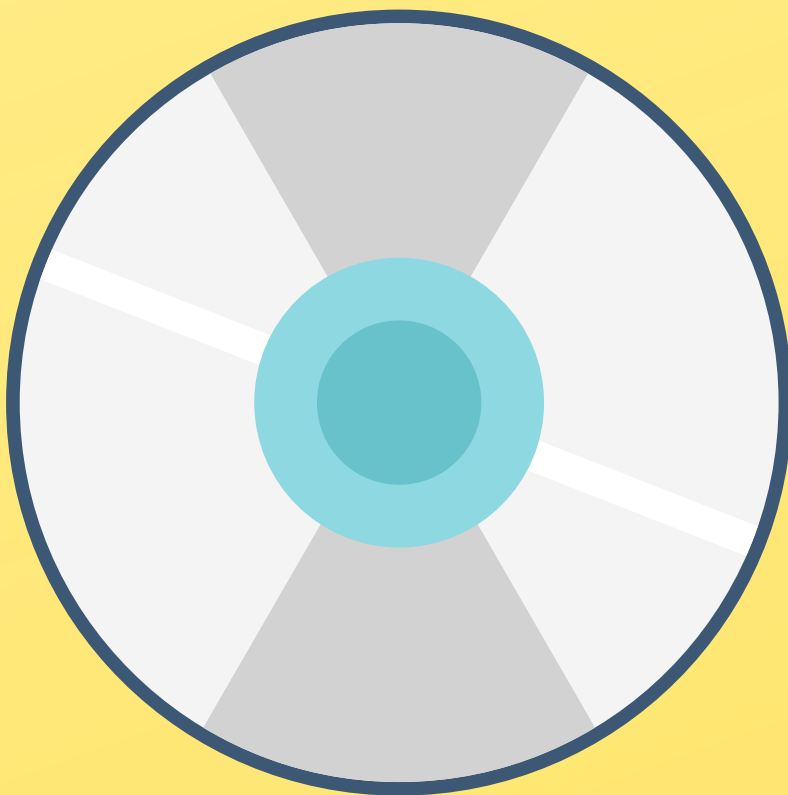


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2021 BOOK WEEK - RECIPES



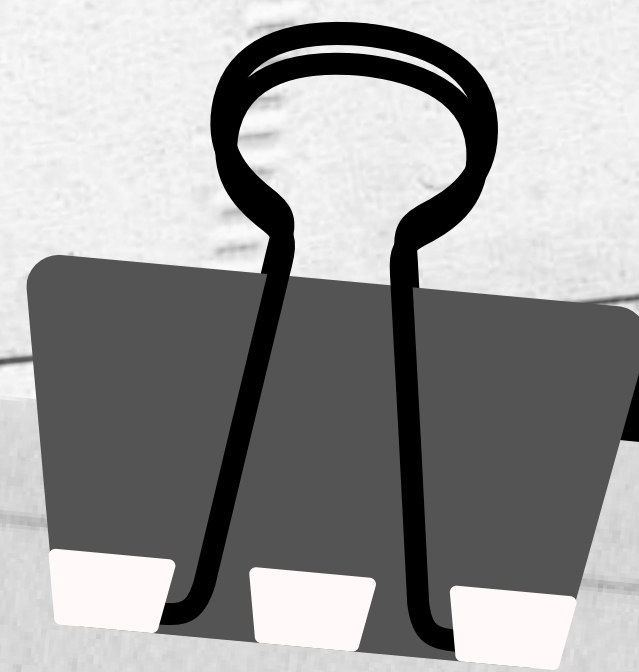


PERCY JACKSON

AND THE LIGHTNING THIEF



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“He helped me hold my glass and put the straw to my lips. I recoiled at the taste, because I was expecting apple juice. It wasn't that at all. It was chocolate-chip cookies. Liquid cookies. And not just any cookies - my mom's homemade blue chocolate-chip cookies, buttery and hot, with the chips still melting. Drinking it, my whole body felt warm and good, full of energy. My grief didn't go away, but I felt as if my mom had just brushed her hand against my cheek, given me a cookie the way she used to when I was small, and told me everything was going to be okay. Before I knew it, I'd drained the glass. I stared into it, sure I'd just had a warm drink, but the ice cubes hadn't even melted.”

'Percy Jackson and the Lightning Thief' by Rick Riordan

BLUE CHOCOLATE CHIP COOKIE RECIPE



INGREDIENTS

- 1 box vanilla cake mix
- 60ml vegetable oil
- 2 eggs
- Blue food colouring
- 1 packet white chocolate chips

DIRECTIONS

- Preheat oven to 180°C. Line a baking tray with baking paper and set aside.
- Open cake mix and empty into a bowl.
- Mix cake mix with oil, eggs and 1 - 2 drops blue food colouring.
- Stir in chocolate chips.
- Roll dough into small balls and evenly place them on the baking tray with space in between.
- Bake for 8 to 10 minutes or until lightly golden at the edges. Cool slightly and enjoy.



Chinese Cinderella

The Secret Story of an Unwanted Daughter



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"It was getting dark. Bright neon signs in blue, yellow, red and orange came on and were blinking at me. Had anyone at home missed me? Did they think I was still at school? Were they looking for me? What should I do? I walked past a bustling, brightly lit dim sum shop. Such a wonderful aroma was wafting through the door! Through the plate-glass window, I saw roast ducks and soya-sauce chickens. There was a young chef wielding his cleaver and deftly chopping a duck into bite-sized pieces on a wooden block. Wouldn't it be heavenly to be given a slice of meat? But that might be too much to hope for. I would be quite content with a piece of bone to chew on. As I salivated, I imagined the taste of the food sliding down my throat. Breakfast seemed such a long time ago!"

'Chinese Cinderella' by Adeline Yen Mah

VEGETARIAN DUMPLING RECIPE



INGREDIENTS

- 1 tsp vegetable oil
- 3 garlic cloves, crushed
- 2 green onions, thinly sliced
- Half finely shredded cabbage
- 1 small carrot, peeled and grated
- 50g mushrooms, finely chopped
- 2 tbsp soy sauce
- 1 packet gow gee wrappers

DIRECTIONS

- Heat oil in frying pan over medium heat. Add garlic, onion, cabbage, carrot and mushroom. Cook, stirring for 5 to 6 minutes until cabbage has wilted. Remove from heat and stir in soy sauce. Cool for 10 minutes.
- Place wrappers on flat surface. Spoon 2 teaspoons of mixture on 1 half. Brush edges with cold water. Fold over and press edges together to seal.
- Steam for 8 minutes on medium heat or pan fry the dumpling in some oil until golden brown, pour 100mL of water into the pan and place lid to steam for 6 minutes.
- Serve with soy sauce.



JAMES AND THE GIANT PEACH

Illustrated by Quentin Blake



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Centipede: What a flavour! It's terrific There's nothing like it!
There never has been! And I should know because I personally
have tasted all the finest foods in the world! [He breaks into
song]

I've eaten fresh mud burgers by the greatest cooks there are,
And scrambled dregs and stinkbugs' eggs and hornets stewed in
tar,

And pails of snails and lizards' tails,
And beetles by the jar.

(A beetle is improved by just a splash of vinegar.)

I'm mad for crispy wasp-stings on a piece of buttered toast,
And pickled spines of porcupine.

'James and the Giant Peach' by Roald Dahl

CRISPY WASP STINGS ON A PIECE OF BUTTERED TOAST RECIPE



INGREDIENTS

- 60g softened butter
- 1/2 tsp cinnamon
- 4 slices of white bread
- 65g shredded coconut
- 25g icing sugar
- 15mL honey or golden syrup
- Grated lemon zest

DIRECTIONS

- Mix the butter and cinnamon in a bowl.
- Using a round cutter or a bowl and a knife, cut four circles out of each slice of bread and set aside.
- Toast coconut on medium heat in a pan (be careful, this will happen quickly) and place in a bowl.
- Mix icing sugar, honey and lemon zest with toasted coconut.
- Toast the bread discs.
- Spread cinnamon butter on toast and top with 'crispy wasp stings' by spooning the coconut mixture onto the toast.