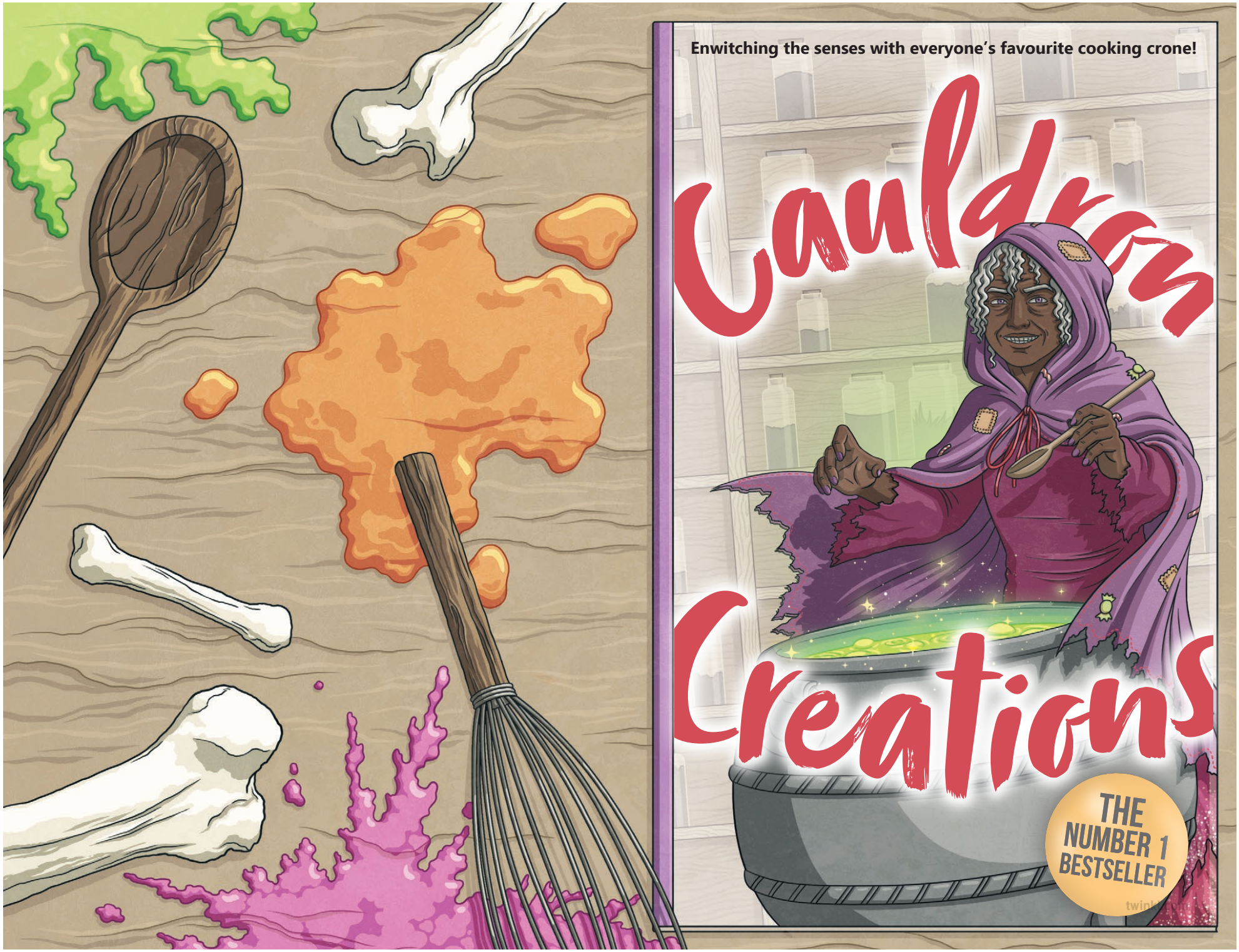
Enwitching the senses with everyone's favourite cooking crone!
Cauldron
Creations
THE NUMBER 1 BESTSELLER

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Starter

Spooky Skewers & Garghlic Sauce

These skewers make a simple starter course for any gathering. Any meat will do, and the spicy garlic sauce is perfect for masking any suspicious flavours.

You will need:

- 1kg fresh meat (whatever comes wandering by)
- 3 tbsp pond algae
- 250g troll toes, mashed
- 1 blast of dragon's sneeze to taste
- 3 cloves of black garlic, picked in the thirteen seconds after the witching hour begins
- 1 small handful of mischievous mint
- 300ml giant saliva
- 1 human howl
- 1 lemon, to serve

Utensils

- long, sharp skewers
- large knife
- garlic crusher
- whisk

Method

1. First, prepare your skewers. Cut your meat into thumb-sized chunks and leave to one side.
2. Prepare the marinade by boiling the algae and mashed troll toes in a hot dragon's sneeze. Stir well and often, as the heat of the sneeze can cause the algae to burn. After three hours, remove from the heat and leave to cool.
3. Next, add your meat to the marinade. Leave in a damp room for between four minutes and one month.
4. Once rested, skewer your meat onto individual wooden skewers and grill over an open flame for 10-15 minutes.
5. For the sauce, crush the garlic until it stops screaming.
6. Chop the mint but be prepared for it to fight back. Allowing the mint to struggle increases the intensity of its flavour.
7. Add garlic and mint to the giant saliva. Whisk in an anti-clockwise direction to stop the sauce splitting.
8. Finally, howl directly at the sauce until your throat becomes sore. Serve the grilled meat with garghlic sauce and a squeeze of lemon.

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Starter

Hobbledehoy Platter

We have all come across our fair share of hobbledehoys: disgustingly awkward young boys and useless, ungainly girls. Wipe those simpering smiles off their faces with this tantalising recipe for Hobbledehoy Platter accompanied by a delicious dwarf dip.

You will need:

500g cured hobbledehoy meat

1 handful of death cap mushrooms, washed in the waters of a babbling brook

6 raccoon hearts, pickled in fresh tears

1 jar large, pitted olives

50g giant's toe cheese

1 tbsp dried warts from a toad (the uglier, the better)

stripped bark from a hawthorn or blackthorn tree, dried in a draughty crevice during a full moon

1 jar jellied eels

400g tin of moon-dried tomatoes

salt and pepper, to taste

1 white dwarf beard

½ tsp powdered butterfly wings

1 handful dried mandrake leaves

wild wretch oil (for drizzling)

Utensils

wax candle

serving platter

sharp paring knife

small spatula

hammer or mallet

Method

1. First, carelessly arrange the cured hobbledehoy meat onto the serving platter.
2. Chargrill each death cap mushroom individually over the open flame of a wax candle. Season with salt and pepper.

   > ***Top tip:***
   > *It is essential that you wash the death cap mushrooms thoroughly if you plan to avoid poisoning your guests.*

3. Next, thinly slice the raccoon hearts before laying them out beside the other ingredients.
4. Drain the olives and use a paring knife to open the top of each one.
5. Empty the giant's toe cheese into a mixing bowl and add the dried warts, stirring vigorously until combined. When the mixture obtains a spreadable consistency, use a small spatula to stuff the olives with the cheesy filling.
6. To make the crusty bark crackers, lay the dried tree bark on a cold, stone floor. Use a hammer or mallet to splinter the bark into manageable pieces, then sweep into a pile with your broomstick and collect on a plate.

   > ***Top tip:***
   > *Always wear eye protection when shattering tree bark.*

7. Turn out the jellied eels onto a serving plate and garnish with moon-dried tomatoes (halved or quartered), setting the juices aside to be used later.
8. For the dwarf dip, blend together the dwarf beard, tomato juice and mandrake leaves until smooth and creamy. Fold in powdered butterfly wings until the mixture begins to change colour.
9. Transfer to a small crucible and drizzle with wretch oil.
10. Serve all ingredients in an attractive array, alongside the dwarf dip and crusty bark crackers.

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Main course

Forest Fungus Broth

This hearty fungus soup is sure to warm away the winter weather. Perfect for a cold afternoon and best served with a huge slab of freshly baked, crusty bread.

You will need:

- 1kg bones (human or animal) with any leftover meat left on
- 500g wild forest mushrooms
- 1 handful of swamp-grown chokeberries
- 800ml hot water
- 1 small pumpkin
- 1 golden goose egg
- 1 sprig of poison parsley
- seasoning e.g. salt and pepper

Utensils

- roasting tray
- large cooking pot
- ladle
- sharp knife

Method

1. First, preheat the oven to 200°C.
2. Lay out the bones evenly on a roasting tray and roast in the centre of the oven for two hours. Leave the tray on the counter to rest until needed.
3. While the meat is resting, chop half of the mushrooms into rough chunks and drop into a large pot of boiling water.
4. Next, wash the chokeberries well to remove any swamp residue. Mix with the remaining mushrooms, then season with salt and pepper.
5. Stir the berry and mushroom mixture into the boiling pot, add the roasted bones and lower the heat.
6. Crack the goose egg, remove the yolk and add the white of the egg to the pot. Simmer for 25 minutes.
7. Meanwhile, scoop out the pulp and flesh of the pumpkin and mash well. Add the mashed pumpkin to the simmering broth.
8. Finally, serve hot with a garnish of poison parsley for a knockout effect.

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Soil Surprise Pie

Despite what the name suggests, this pie holds two surprises. First, be amazed as the plump and juicy filling bursts out of the pastry; then, allow the rich, earthy flavours to transport your tastebuds to a new culinary dimension.

You will need:

- 400g well-rotted soil (try adding spoiled vegetables and scraps up to 4 weeks prior)
- 1 bunch stinging nettle and hogweed leaves, roughly chopped
- 2 cups fresh werewolf saliva, collected under a harvest moon
- 2 bulging eyeballs from a creature of your choice
- 200g live worms, slugs and mixed insects
- 50g butter
- 1 tsp ground vampire fangs
- 1 sheet puff pastry

Utensils

- large saucepan
- pie dish
- pastry cutter
- spoon with narrow slots
- sharp knife
- thermometer

Method

1. Preheat the oven to 200°C (or medium-sized roaring flames).
2. Meanwhile, gently melt the butter in a large saucepan over a low heat, stirring constantly.
3. Add the roughly chopped nettle and hogweed leaves. Simmer for five minutes, allowing the leaves to wilt and soften.
4. Slowly, pour in the werewolf saliva, stirring regularly until smooth and creamy. Hold a thermometer in the centre of the liquid, and heat until the thermometer can stand up by itself.
5. Next, fold in the worms, slugs and insects along with the soil, ensuring that everything is fully coated in the creamy liquid.

> ***Top tip:***
> *Choose slow-moving insects such as slugs and worms. Avoid creepy-crawlies which jump, such as grasshoppers, unless you want to lose half of your pie filling when you cut it open.*

6. Use a slotted spoon to scoop the lumpy, writhing mixture into a pie dish. Before adding a pastry lid, sprinkle a teaspoon of ground vampire fangs over the filling for a gritty texture.
7. Cut a circle from the pastry and place carefully over the top of the pie dish, pinching tightly around the edges and trimming off any excess with a sharp knife.

> ***Top tip:***
> *Use the pastry off-cuts to achieve your desired effect with decorative patterns and images.*

8. Decorate the pie by placing the eyeballs in the centre of the pastry lid.
9. Bake in the centre of the hot oven for 1 hour or until the pastry is crusty and blackened. Stick a clean skewer into the centre of the pie; if it comes out shrieking, the filling is hot enough.
10. Serve warm with your favourite seasonal vegetables, roasted in golden goose fat, and plenty of gravy.

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Frutti di Bosco Gateau

'Frutti di bosco' translates as 'fruits of the forest'. This delicious gateau is crammed with berries and cream, for a rich and flavourful summertime dessert.

You will need:

- 4 cups assorted forest berries (e.g. blackberries, pokeweed berries, woody nightshade), washed and dried
- 4 tbsp dewy leaves butter, melted
- 1 tsp essence of dragonfly wings
- 1 cup fairy cake flour
- 4 large pygmy owl eggs
- ½ cup spellcaster sugar
- 2 tbsp bark jam
- 350ml creamed moss
- 1 tbsp powdered feathers, for decorating

Utensils

- 9-inch round cake tin
- baking paper
- mixing bowl
- whisk
- long knife

Method

1. First, preheat the oven to 180°C.
2. Lightly grease the cake tin with dewy leaves butter, then line with baking paper.

   > ***Top tip:***
   > *Lining the cake tin with baking paper stops your cake sticking to the inside.*

3. Combine owl eggs and spellcaster sugar in a mixing bowl. Next, whisk together until the mixture becomes thick and shiny.
4. Fold in the flour and essence of dragonfly wings. Then, slowly add the melted butter in a steady stream, continuing to mix all the while.
5. Pour the batter into the prepared pan, then bake in the oven for 35 minutes.
6. The cake is ready when it starts trying to climb out of the hot tin. Turn it out onto a wire rack and give it an ice lolly to cool it down.
7. When the cake is cool, slice horizontally along the middle of the cake with a long knife to make two layers.
8. Cover the bottom layer with bark jam, then add a layer of the moss cream. Carefully place the final layer of cake on top.
9. Smother the cake with more cream, mound with forest berries and sprinkle with powdered feathers.
10. Leave in full moonlight overnight for flavours to develop.

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Dessert

Crabby Apple Crumble and Eye-Scream

Don't be deceived by this dessert's grumpy nature – this crumble is a crowd favourite and is a classic choice for a reason. When you serve up this delectable dish, your guests will be screaming for more!

You will need:

500g crabby apples (the grumpier, the better; to find these, just ask them how their day was)

175g plain flowers, crushed into a fine powder

125g toad butter

100g granulated gnome sugar

300ml pot of banshee scream

300ml full-fat eye of newt

3 golden egg yolks

1 vanilla pod

Utensils

whisk

sharp knife

ovenproof dish

hand churner

Method

1. First, make your eye-scream. Start by heating your banshee scream until the neighbours start to complain about the noise. Then, add the eye of newt a little at a time and simmer for precisely 13 minutes and 52 seconds.
2. Carefully, slice the vanilla pod with a sharp knife and gouge out its insides. Add these to your boiling pot.
3. In a separate bowl, whisk the egg yolks vigorously until light and fluffy.
4. Mix the ingredients together to incorporate the egg yolks, then cool the mixture completely.

> ***Top tip:***
> *To make the mixture cool, try adorning it with a pair of designer sunglasses and buying it a sports car.*

5. Once the liquid is cool, place in a hand churner for a child or other pest to churn until ready. Keep the eye-scream cold while churning by banishing the child outside during a blizzard.
6. For your crumble, chop your crabby apples into small chunks. Ignore them as they complain and insult you – this attitude is what gives the crumble its famous bitterness.
7. Stew the apples in a pot until the apples break down and apologise. Meanwhile, preheat the oven to 190°C.
8. Next, mix your plain flowers and toad butter and squeeze between your fingers until crumbly.
9. After this, add the gnome sugar and continue to mix until the mixture resembles a bowl full of warts.
10. Spoon the stewed apples into a large, ovenproof baking dish. Carefully sprinkle your crumble topping over the crabby apples and bake until golden.
11. Serve hot with a generous scoop of eye-scream.

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