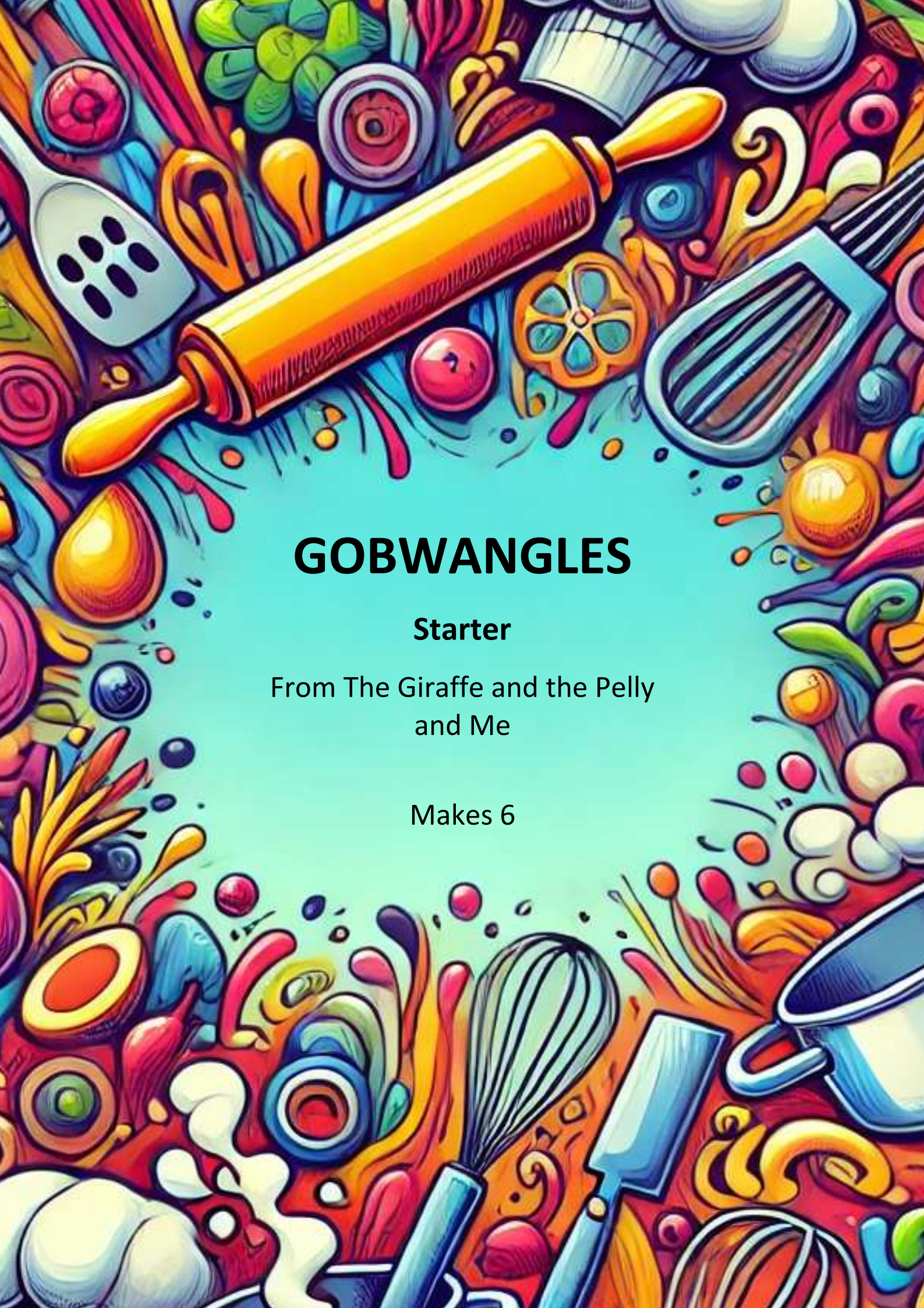
ROALD DAHL Revolting Recipes

THINK
DIGITAL ACADEMY

Recipe #4



GOBWANGLES

Starter

From The Giraffe and the Pelly and Me

Makes 6

YOU WILL NEED

EQUIPMENT

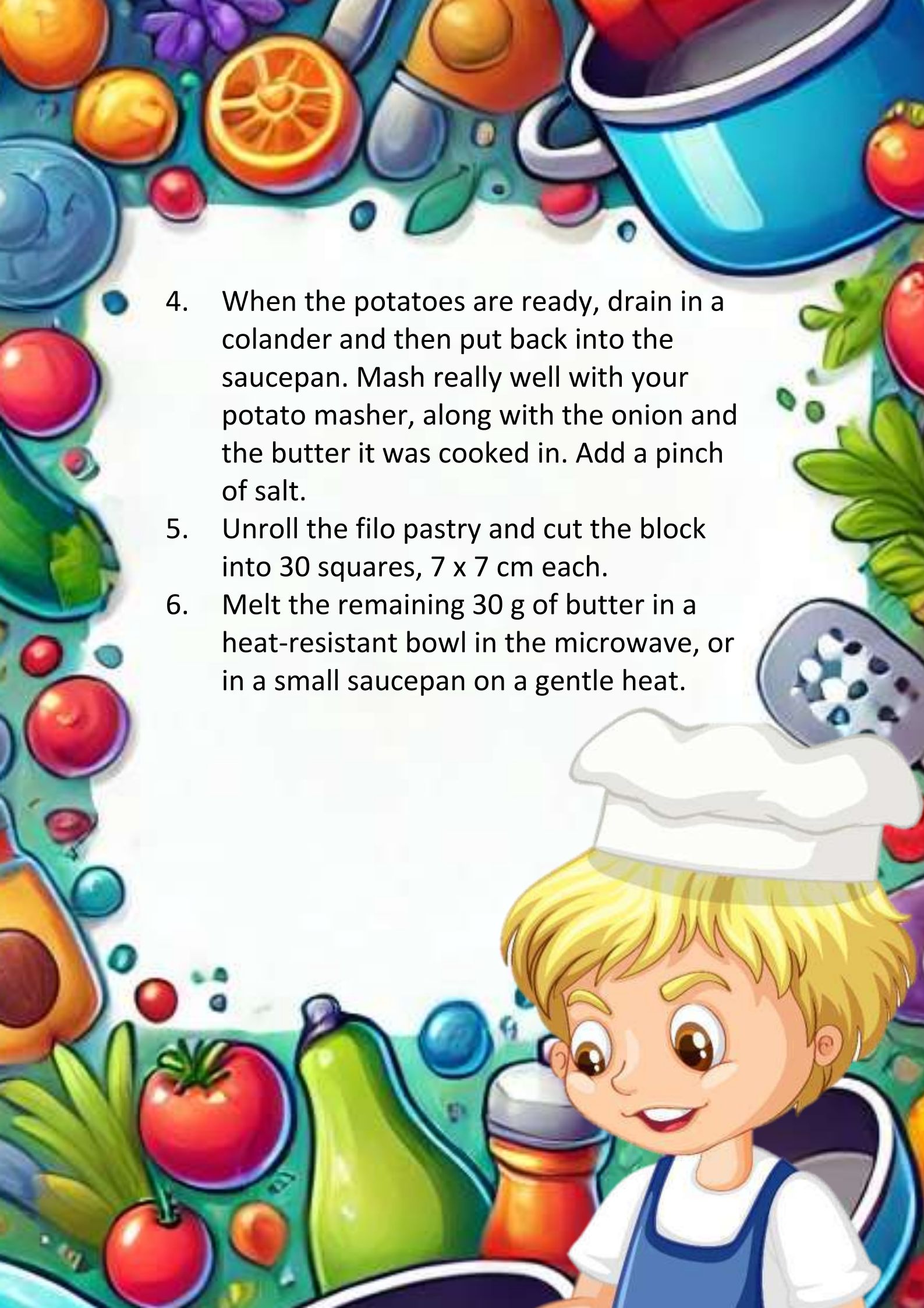
- Two saucepans – one small, one medium (with lid)
- Slotted spoon
- Colander
- Potato masher
- Baking tray lined with baking paper
- Heat-resistant bowl

INGREDIENTS

- 70 g butter
- Half a medium-sized onion, finely chopped
- 2 large potatoes, peeled and chopped into large chunks
- Pinch of salt
- 1 pack of ready-made filo pastry
- Za’atar – a delicious Middle Eastern spice mix (use cumin seeds if you can’t find any za’atar)

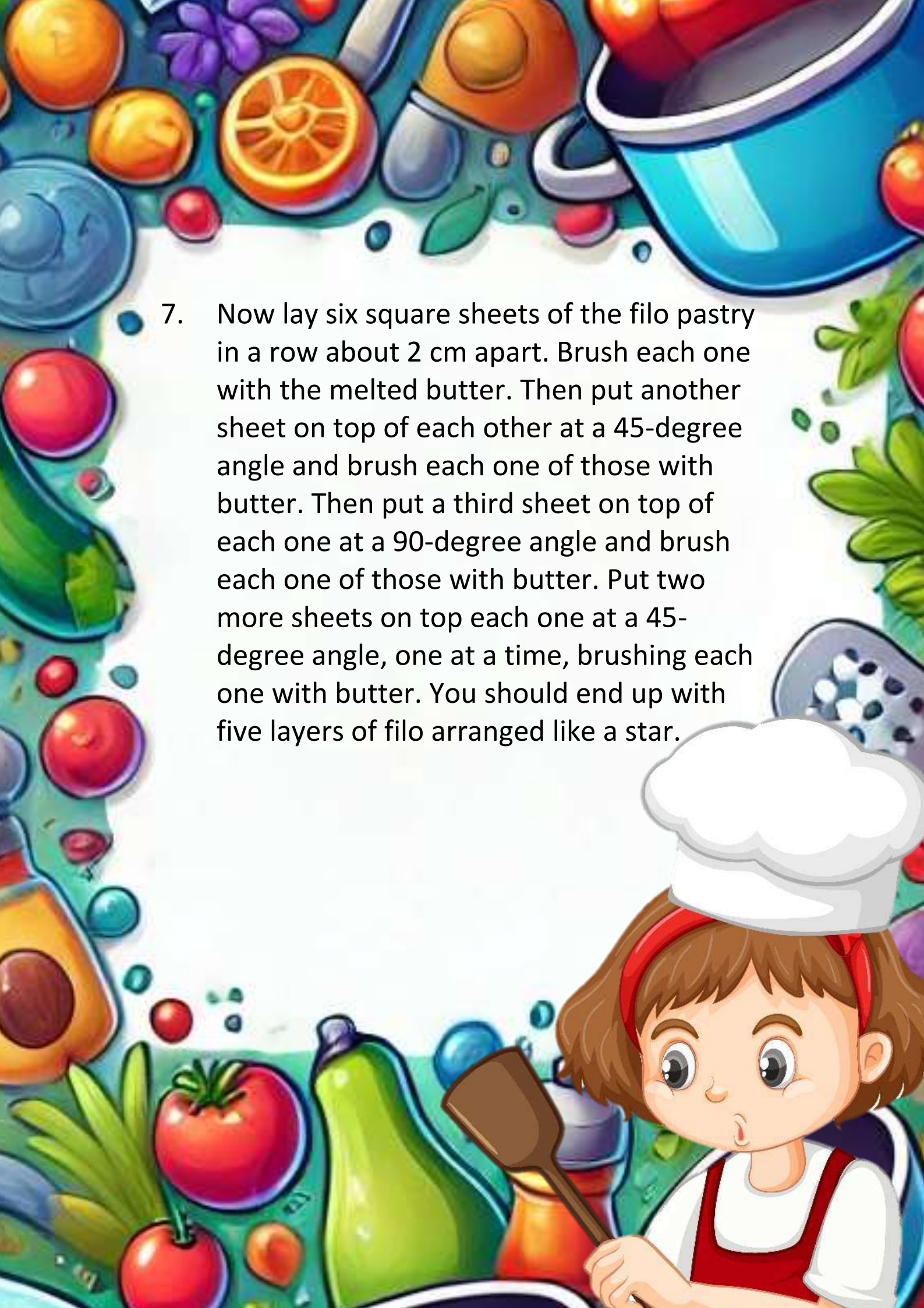
WHAT YOU NEED TO DO

1. Preheat the oven to 180° C/350° F/gas mark 4.
2. Fry the onion in a small saucepan in 40 g of butter, on the lowest heat possible. Do this until the onion is very soft but hasn't changed colour.
3. Put the potatoes into a saucepan of cold water on high heat and bring it to the boil with the lid on. After 10 minutes, lift one piece out carefully with a slotted spoon and pierce it with a knife. If the knife goes in easily, with no resistance, it's ready. If not, let the potatoes boil for another couple of minutes.



4. When the potatoes are ready, drain in a colander and then put back into the saucepan. Mash really well with your potato masher, along with the onion and the butter it was cooked in. Add a pinch of salt.
5. Unroll the filo pastry and cut the block into 30 squares, 7 x 7 cm each.
6. Melt the remaining 30 g of butter in a heat-resistant bowl in the microwave, or in a small saucepan on a gentle heat.

7. Now lay six square sheets of the filo pastry in a row about 2 cm apart. Brush each one with the melted butter. Then put another sheet on top of each other at a 45-degree angle and brush each one of those with butter. Then put a third sheet on top of each one at a 90-degree angle and brush each one of those with butter. Put two more sheets on top each one at a 45-degree angle, one at a time, brushing each one with butter. You should end up with five layers of filo arranged like a star.



8. Put about a tablespoon of the potato mash in the middle of each filo pile and, using a knife, lift the edge of the filo (it will tear if you try and use your hands). Gently squeeze the filo around the potato and then sprinkle with the za’atar.
9. Lay the Gobwangles on the baking tray and cook in the preheated oven for 20 minutes, or until the pastry is golden.

THINK

DIGITAL ACADEMY