

The World's Wackiest Food!



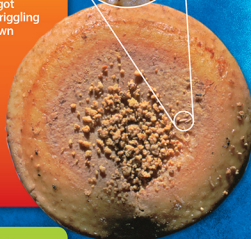
Are you a fussy eater? Or do you like experimenting with interesting and exciting new food? Well, NG KIDS has searched the globe to find the **craziest dishes** served up around the world. Some are dangerous, while others seem downright disgusting! So the next time you complain about getting broccoli for dinner, just think – you could be eating a hairy tarantula. Or a mouthful of maggots. Which of these exotic delicacies would YOU be brave enough to try...?

Check out the most bizarre meals from around the planet...

Italy Maggot-filled cheese

Where I can try it? Sardinia, Italy
Bravery rating: 10/10

If you don't like stinky cheese, steer well clear of **Casù Marzu** or 'rotten cheese'. Apart from being mega pongy, this traditional (and popular) sheep-milk treat from the Italian island of Sardinia is special for one reason – it's got thousands of tiny **maggots** wriggling around inside it, breaking down the fat and turning it into a runny goo! The taste is so strong that it actually **burns** the tongue! It's also best to wear **eye protection** when eating Casù Marzu, as the maggots sometimes **leap** towards diners' faces. Yikes! But even if you are brave enough to try it, you may find it tricky to buy – because it's currently **illegal**!



Peru Gourmet guinea pigs

Where can I try them? Peru and other South American countries
Bravery rating: 5/10

They may be **cute** **furry friends** to us, but in South America, guinea pigs are a national delicacy! People in **Peru** find it bizarre that we keep these critters as pets. Instead, the rodent, called **cuy**, is fed a special diet of lemongrass and yellow carrot to give it a distinctive taste. It's then served whole, with its legs and head still attached. You can even buy them ready to eat at markets and restaurants!



If **finkubala** is on the menu in **Zambia**, southern Africa, prepare for a surprise. Because you'll be snacking on colourful, striped **caterpillars**! The larvae of the **emperor moth**, these giant **mopane grubs** are full of nutritious goodness and are an

DID YOU KNOW...?

A mopane worm spends six to seven months underground, pupating. But when it emerges as an emperor moth, it only lives for three days!

Zambia Chubby grubs!

Where can I try them? Zambia
Bravery rating: 7/10

Important source of **protein** and **iron**. The caterpillars are deep fried or dried out in the sun, before being mixed with onions and tomatoes, and gobbled up! The biggest ones are said to be the juiciest, but we're not sure we're ready to find out for ourselves!



There are so many flies in the swarms that they appear to be clouds!

Yes, you read that correctly. **Burgers**. Made from **insects**, **Chaoborus edulis**, or 'lake flies', lay eggs on the surface of **Lake Malawi**, Africa, which sink to the bottom to safely transform into larvae. **Billions** of larvae then rise to the surface, bursting

The fly burger

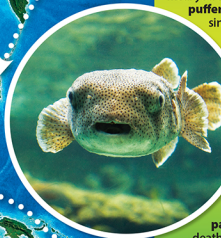
Where can I try it? Malawi
Bravery rating: 7/10

out of the water as **flies**. If the wind is in the right direction, the thick black swarm of midges is blown towards the shore, where locals scoop them up in vast nets, before drying, mashing, baking and turning them into iron-rich **burgers**. Yum!

Japan Poisonous pufferfish

Where can I try it? Japan
Bravery rating: 10/10

Fugu, which means 'river-pig' in Japanese, could literally be the last meal you ever eat! The **poisonous pufferfish** has killed 24 diners since 2000, which is why only **specialty-trained chefs** are allowed to prepare it. If the cook accidentally cuts the fish's ovaries, liver or intestines, its **toxin** is released, contaminating the meat – making it potentially fatal for the unlucky eater! In Japanese culture, the dish is a sign of manliness and bravery, but you could end up being paralysed and suffocated to death. Not so scrummy, now!



Cambodia Tasty tarantulas

Where can I try them? Cambodia
Bravery rating: 9/10

In the UK and Ireland we deep-fry fish. But in **Cambodia**, **Southeast Asia**, deep-fried tarantulas are on the menu! Locals in the town of **Skoun** were said to have developed a taste for the hairy-legged critters in the late 1970s, when there was a terrible food shortage. The spiders are boiled in holes in the ground, or captured in nearby forests, before being cooked in garlic and dipped in sugar and salt. Tasting like a mix of **chicken** and **cod**, just

beware when you chomp on the **abdomen**. That can contain eggs. Or pool!

