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...

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 **Casu 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 Casu 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**!

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 **specially-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!

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!

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!

Chubby grubs!

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

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

The fly burger

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

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 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!

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 **Skuon** 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 bred 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 poo!

Words: Stefan Chomilovikis; Pictures: Maggots and cheese, guinea pigs, caterpillars, pufferfish and spiders: Getty Images; Flies: Alamy Stock Photo