

Roasted Fox Tail Recipe

Follow the simple instructions below and watch along with the video to learn how to make this delicious dish – Roasted Fox Tail!

In the show, the Gruffalo's Child says that her favourite dishes are owl ice-cream, and scrambled snake. Do you think this recipe is something that a Gruffalo would like to eat?

Notes for the grown-ups:

- All the ingredients are easily found in the ordinary household kitchen and can be made safely by children with minimal assistance from adults.
- The recipes are guides only and do not need to be followed exactly.
- Please note that any meat dishes can be substituted for vegetarian options as desired. All nut and other allergies can be avoided by swapping out ingredients and using alternatives. Do this by encouraging your child to choose their own special ingredients which resemble materials and insects that they might find in the Deep Dark Wood.
- Every dish should be enthusiastically garnished with fresh herbs or homegrown cress where possible. There can never be too much salad, fruit or veg on any dish that a Gruffalo would love.
- Expect some mess and sticky fingers.

Roasted Fox Tail

(Sausages in batter with gravy sauce)

Things you will need

Ingredients:

- Fox tails (a packet of your favourite sausages meat or vegetarian)
- Forest twigs and bark (colourful veggies like capsicum, carrots, and zucchini)
- For the snotty slime (batter):
 - Kangaroo snot (3 eggs)
 - 1.5 cups of ground termites (flour)
 - 1.5 watery wombat puke (cup of milk)
- For the hot muddy sauce (gravy):
 - Handful of maggots (chopped onions)
 - Tablespoon of ground termites (flour or cornflour)
 - Splash of butter/oil
 - 2-3 cups of dirty pond juice with dried burb (salty stock water)
 - Toe jam to taste (vegemite)
 - A dash of possum wee to taste (apple cider vinegar)

(Remember, you can add in any other extra toppings that you'd like.)

Equipment:

- A large mixing bowl
- A whisk or a fork
- A chopping board
- A knife (a grown-up will need to help with this)
- A frying pan (a grown-up will need to help with this)
- A wooden spoon
- A baking dish

Instructions

1. Mix the flour, eggs, and milk together to make a batter and add salt and pepper to taste. Let it sit for a while.
2. Ask a grown-up to help you cut up the vegetables and fry them with the sausages for 5-8 minutes or until soft and browning.

3. Once they are just browning, and partly cooked, place the vegetables and sausages in a baking dish with some of the oil so it greases the bottom of the baking dish.
4. Pour the batter on to the veggies and sausages.
5. Ask a grown up to help place the dish into the hot oven (200° fan forced) for about 25-30 minutes, until golden brown. Remember not to open the door for the first 15 minutes so batter rises.
6. While the batter is cooking, make the gravy by asking a grown-up to help soften the onion in the frying pan you used to cook the sausages and veggies.

Tip: You can add a little more oil if you need to stop the onions from sticking to the pan.
7. Add a little flour or cornflour to thicken and stir.
8. Add a splash of apple cider vinegar while stirring with the wooden spoon. Then add the stock water really slowly a splash or two at a time!
9. Keep mixing to keep the sauce smooth. Don't stop stirring until the sauce comes to the boil, then reduce heat to low.
10. Add herbs, vegemite salt and pepper to your taste and allow to simmer until thickened. It should be rich and salty in flavour.
11. Once the batter is golden, ask a grown-up to help take the dish out of the oven and serve with the warm gravy. You can add carrots, peas, spinach, or mash potatoes to make a lovely hearty meal.

NOW YOUR TASTY FOX TAILS ARE READY TO EAT!

We'd love to see your yummy dishes, so why not take a photo of your wonderful creation and send it to us through the submission form on the activity page!