

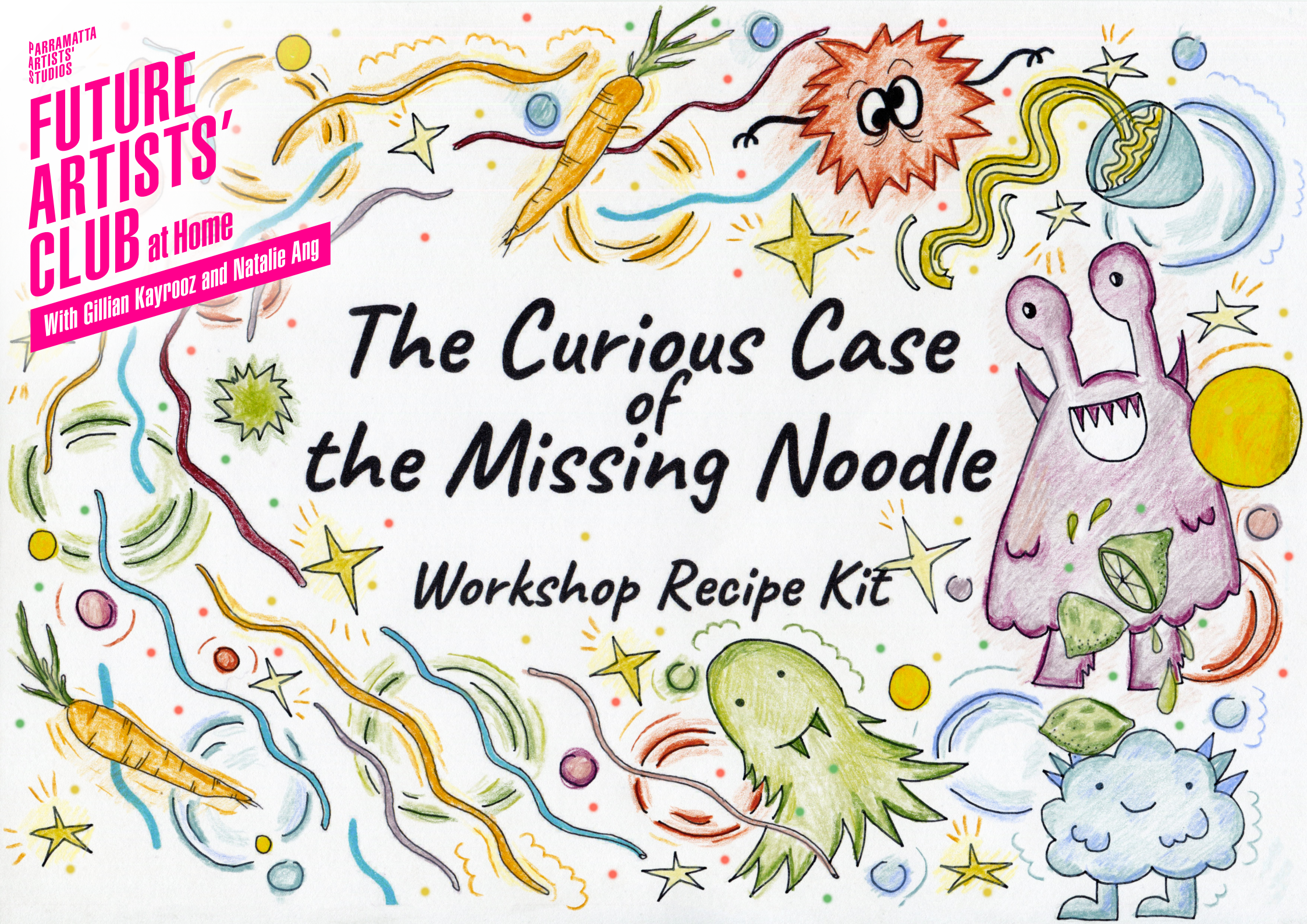
PARRAMATTA
ARTISTS'
STUDIOS

FUTURE ARTISTS' CLUB at Home

With Gillian Kayrooz and Natalie Ang

The Curious Case of the Missing Noodle

Workshop Recipe Kit



Marvellous Monster Noodles!

Serves 1 hungry monster

Ingredients:

Be extra careful when using scissors to prepare your monster noodles and to ask an adult for help!

For this recipe, you will need a bowl, a pair of scissors and some tasty ingredients (fit for a monster, of course!). When making Marvellous Monster Noodles, using your imagination is key! We used pipe cleaners, cellophane, crepe paper and pom-poms but you can use *anything* to make delicious monster noodles. Here are some ideas:

- Rocks, sticks and leaves from the garden
- Cut up pieces of old clothes, fabric scraps and buttons
- Egg cartons, recyclable materials and empty toilet paper tubes
- Foil, straws and coloured paper

What other ingredients can you think of?

there is no limit to what you can use

Method:

Step 1 Prepare your ingredients. Choose an ingredient for your noodles and fill up your bowl to half-way. We used pipe cleaners and cut up pieces of crepe paper into strips.

Step 2: Add your toppings! We added some pom poms but you can use whatever your monster likes to eat. What is his or her favourite thing to eat? Maybe she likes crunchy rocks. Or maybe he likes to munch on crispy rolled up balls of foil. Maybe he likes chewy toilet paper roll rings!

Step 3: Once your noodles look absolutely delicious, it's all done! Let your monster know that dinner is ready and Bon Appétit!

WATCH OUT!
HUNGRY MONSTERS COMING!!



Vermicelli Noodle Salad

Serves 4 (hungry humans)

Ingredients:

For the salad:

- 3 spring onions, finely sliced
- 1 carrot, finely sliced
- ¼ lettuce, shredded
- ¼ red onion, finely sliced
- 6 cherry tomatoes, cut into quarters
- 200g or 1 small packet of vermicelli noodles

For the sauce:

- 4 tbsp of rice vinegar
- 4 tbsp of fish sauce
- 2 tbsp of sugar
- 2 tbsp of lime juice
- 8 tbsp of water
- 2 garlic clove, finely chopped

Method:

our favourite ingredient!

Step 1 Place the vermicelli noodles into a heatproof bowl and cover with boiling water. Set this aside to soften while you prepare your veggies (about 3-5 minutes).

Step 2: Slice the spring onions, carrot, lettuce, red onion and cherry tomatoes.

Step 3: To make the sauce, combine the fish sauce, rice vinegar, sugar and water in a small bowl and stir until the sugar is dissolved. Then add your minced garlic and lime juice.

Step 4: Drain your noodles (they should be nice and soft) and place into a bowl. Add your sliced veggies to the bowl and pour a few tablespoons of your sauce over the dish. Yum!

