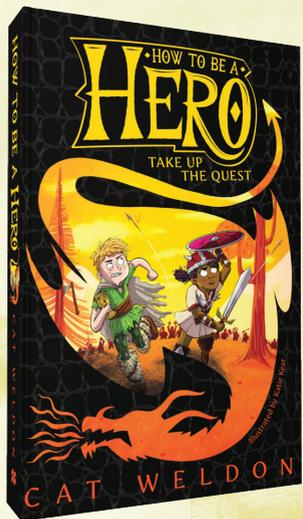


HOW TO BE A HERO

Make your own Viking feast
with homemade biscuits and mead!



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A NO-GOOD
VIKING THIEF
THE WORST-EVER
TRAINEE VALKYRIE
AN UNGODLY CASE OF
MISTAKEN IDENTITY

↑ — — — — ↓

↑ — — — — ↓

When wannabe-thief Whetstone finally manages to steal something, he doesn't know that he's stealing from Loki, the trickster god.

When Valkyrie-in-training Lotta brings Whetstone to her world, she doesn't know that he isn't a hero. Or that he's still alive.

The quest begins.

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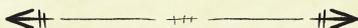
VALHALLA MEAD

Makes 4 glasses



YOU WILL NEED

240ml apple juice • 160ml honey
720ml water • 1 cinnamon stick
half a lemon, sliced • A large saucepan



METHOD

Method

1. Combine the apple juice, honey, water and cinnamon stick in a saucepan.
2. ♪ Bring the mixture to a boil on the hob, once boiling turn it down to a low simmer. If some foam appears, skim it off with a spoon.
3. ♪ Simmer the mixture for 30 minutes and then take off the heat.
4. Add the lemon slices, squeezing as they are placed in the pan. Leave to cool completely.
5. Transfer your mead to a bottle or jug and refrigerate until cold.
6. Enjoy!

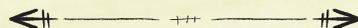
VIKING HELMET BISCUITS

Makes 12-14 biscuits



YOU WILL NEED

275g plain flour • 100g unsalted butter, softened • 100g caster sugar
1 egg • 1tsp vanilla extract • Icing pens • A large bowl
A wooden spoon • An electric whisk • 2 baking trays



METHOD

1. ♪ Preheat the oven to 180C / 160C Fan / Gas mark 4.
2. In a large bowl beat together the butter and sugar with an electric whisk until smooth.
3. Slowly add in the egg and vanilla extract until well combined.
4. Sift the flour into the bowl and mix together with a wooden spoon or your hand until the mixture forms a soft dough.
5. Tip your mixture onto a lightly floured surface and using a rolling pin, roll it out until it is about 1cm thick.
6. Use an 8cm diameter cookie cutter or a round glass to cut the dough into 6-7 circles. Cut your circles in half to create a semi-circle – this will be your helmet!
7. ♪ Put your biscuits on the baking trays and bake them in the oven for 10-12 mins or until light brown.
9. Leave your biscuits to cool completely on the tray.
10. Decorate your biscuits with icing pens to look like a Viking helmet, - you can make it look like Lotta's here, or choose your own favourite colours!



*This recipe is designed for children to do with an adult.
Where you see this symbol (♪) an adult should help.*