

To try before you die—The TOP 4 Disgusting delicious

Culinary Thrill-Seeking for others is a traditions throughout the world. Our earth is a colorful one with diverse cultures and special tastes, actually, maybe inapprehensible tastes. So i want to know,would you eat these?

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Casu Marzu: So Gross is this cheese



Casu marzu is a traditional Sardinia goat's milk cheese. Although it is banned for health reasons in the European Union, but can still find it in black market in Sardinia, Italy. Casu marzu literally means "rotten cheese" in Sardinia and oral English as maggots cheese.

This is a description of this kind of cheese, with no

exaggeration: the translucent maggot larva can jump six inches high, which makes this kind of cheese an only kind of edible food that should have eye protection when eating it. Its taste is very strong, which can let your tongue can not stand, and the maggots will undigestedly through your stomach , sometimes even can survive for a long time and will be in the attempt to drill through the intestinal wall, causing vomiting and severe diarrhea.

Mongolian Boodog



They don't call it "Outer Mongolia" for nothing. Nomads, without stainless steel gourmet kitchens, have found more ingenious ways to cook a whole goat long time ago, sometimes marmot (but they may have fleas that host bubonic plague, so goat may be a better choice)—from the inside out, after you've hung it upside down, bled it and broken its legs. The stuffing is a bit non-Western, too: smooth hot stones crammed into every cavity imaginable and even up under the leg skin where

you would have yanked the broken the bones out. Blowtorch the beast till desired doneness; it can also be roasted over an open fire. That's authentic Mongolian barbecued meat, Boodog.

Soft-Boiled Fetal Duck



Balut is a best of MAO egg in the category, which would include the 100 – year – old eggs. Balut is a fairly common, humble street food provided in the Philippines and Vietnam. It also won a wide reputation as a history of the most serious national cuisine. Most americans are familiar with the unfertilized eggs. Balut, despite the fertilized duck eggs, hatching or allow the in vitro growth at a certain length of time, usually a few weeks. Leather case and a typical medium egg inside small baby duck – small lazy bones, feathers, beak, more developed than others. Most people suggest to eat its shell with a pinch of salt. There is a right way to "enjoy" balut.

Bat Paste – Make sure you try this last because it could kill you.



Palau people find the bat much more special, these bats on the island often wander between the jungle. Once the plants bloom, the bat will suck up the SAP in different flowers. So, Palau people believe these bats can absorb the essence of the plant so to eat the flesh of their body would be particularly helpful to people. The most common cooking method is to add medlar to bat to boiled together and the cooked soup tastes fresh and refresh. Some people will add coconut milk to the soup, and it is said that so amazing. In fact, the bat meat has been taken away before the dishes come to the table. The tourists can't see the bat, but if you want to try some bats meat, the restaurant will help you to remove the leather. People say that the bats meat tastes like chicken, and actually pretty tasty!

[For more information.](#)