

The 16 most dangerous dishes in the world including those of us who used to eat

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1. The 'pure' foods of pork should not be cooked together
2. Shivered with the "horror" dishes with 1-0-2 in the world
3. Top 10 dishes that make the world "shudder", you dare try how many of these dishes

Puffer fish



The liver and organs of puffer fish contain tetrodotoxin - a deadly poisonous substance. Therefore, chefs have to undergo rigorous training for many years.

It is reported that between 1996 and 2006 there were 44 deaths when eating this fish.

Leprechaun frog



Adult leprechaun frogs have extremely strong toxins, which can cause acute kidney failure. But in many countries in Africa often eat this frog in the form of . whole.

Ackee



ACKEE is one of the ingredients in many Jamaican dishes. This fruit when unripe contains toxic hypoglycin can cause coma, even death. Therefore, only eat this fruit when it is fully cooked, only take the yellow meat and black seeds containing poison must be discarded.

In 2011, there were 35 people suffering from Ackee poisoning. In the Caribbean, there are 1 poisoning per 100 people every year.

Sannakji - Live octopus



This is a favorite dish in Korea. A small octopus with tentacles with straws remains even when the animal is dead. If you are not careful when eating, tentacles of the tentacles can stick to your mouth and throat, causing the person to suffocate to death. Each year about 6 people die from eating this live octopus.

Oysters



Blood cockles live in mud so there is a risk of infection with harmful bacteria and high parasites. But people often boil over blood cockles and eat immediately, so they are easily infected with viruses and pathogenic bacteria such as hepatitis A and E, dysentery and typhoid.

In Shanghai there were 300,000 people infected and 31 died after eating this type of oyster in 1988. According to statistics, about 15% of people eating this type of shellfish will be infected.

Hákarl



Greenland shark meat contains toxins that are dangerous to humans but they are still used to prepare food. Because sharks have no kidneys or secretory glands, sharks are shaken for 6 months so that toxic substances from their bodies are excreted in the skin. Rotten shark meat is sliced and served with rye bread.

Casu Marzu



This is a dish from Sardinia, Italy. It is prepared by leaving the Pecorino Sardo cheese outdoors so that the fly can lay eggs inside. When eggs hatch into maggots, they eat cheese and produce enzymes that increase the fermentation and fat content of the cheese. When eating this, flies larvae can pass through the stomach wall causing serious diseases. Everyone has to cover their eyes when eating this dish because the maggots can be 'unconscious' as high as 15cm straight to the eyeball with high accuracy.

Echizen Kurage - Jellyfish



This is a dish made from Japanese jellyfish. This jellyfish contains dangerous toxins, but if properly prepared and cooked, it can be eaten without any danger. Absolutely not processed into fresh salads, for those who have digestive problems and children should not eat this food even if it has been properly prepared.

Pangium edule



The name of this dish means 'nut causing nausea'. This is a type of seed from Southeast Asia that contains a toxic hydroxy cyanide. To remove the toxins in the seeds, one must be peeled, boiled and rinsed with water, or boiled and then incubated in banana leaves and ash for a month.

Fesikh - Fermented fish



Fermented fish is a favorite traditional dish and enjoyed on Spring Holidays Sham el-Nessim of Egypt. Fish after being washed, dried and then fermented in salt for 45 days. If not properly processed, this dish is highly toxic, potentially deadly.

In 1991, 18 people died from eating this fermented fish. In 2009 and 2010, there were deaths when eating this dish.

Cassava root



Cassava must be peeled, soaked in water before boiled, steamed or fried . then eaten. Because in cassava contains high levels of linamarin substance can be converted into cyanide compound, a very toxic compound if eaten raw.

In 2005, in the Philippines, 27 students died after eating cassava as a snack at school.

Absinthe



Absinthe is a worm made from wormwood, sweet and sweet fennel. This drink originating from Europe can spark creativity for drinkers but at the same time it is hallucinating and addictive. Absinthe is thought to be one of the causes of social communication disorders, suicidal tendencies, tuberculosis and epilepsy.

Elderberry - Elderberry



This fruit is used as jam, wine and tea. Leaves, young twigs and seeds of plants contain toxic cyanide. Fruit of elderberry if not handled properly before eating can cause acute diarrhea, vomiting and stroke leading to death.

Cashews live



In raw, unprocessed cashew nuts containing urushiol, a poison in poison ivy that is harmful to human health, can even be fatal if high concentrations.

Cashews that we often see in supermarkets are processed products to remove toxic compounds.

Rhubarb leaves - Rhubarb



Desserts made from rhubarb are popular with many people. But they do not know that rhubarb leaves contain large amounts of oxalic acid, a chemical compound that can form dangerous crystals in your kidneys.

This leaf, whether eaten raw or cooked thoroughly, will be poisoned, causing eye pain, difficulty breathing, nausea, diarrhea, dry mouth, dry neck and bloody urination, if not treated in time after 1 hours can be fatal.

Star fruit



This is a fruit that is familiar to many people, but people with kidney disease, stomach, and rickets and bone and joint problems should not eat. In star fruit fruit contains oxalic acid which makes kidney stones worse.

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