



Twirly Ribbons



Ingredients

- 200g plain flour.
- 2 eggs.
- 1 onion, chopped very finely.
- 1 clove garlic, crushed.
- 1 400g tin of chopped tomatoes.
- Pinch of oregano.
- Some fresh basil leaves.
- A splash of olive oil.

Method

1. Make a small mountain of the flour on your work surface and then make a crater in the middle to hold the 2 eggs.
2. Pour the egg in the middle of your mountain, bringing flour into the mix with each stir from the insides of the crater - don't let the egg spill out!
3. Mix together until you have a rough dough, then you can start kneading with your hands for 5 minutes. The kneading will create a silky-smooth dough.
4. Wrap this in cling film and put into the fridge for 15 minutes.
5. While your pasta dough chills, ask your grown-up helper to heat a splash of olive oil in a pan on a medium heat. Add the onion and gently cook for about 5 minutes until soft. Then add the garlic, chopped tomatoes and oregano and cook for a further 15 minutes.
6. Remove your pasta dough from the fridge and roll it into a long thin oblong shape on a floured chopping board.
7. Cut the oblong into long ribbons roughly a finger wide and make little piles of the ribbons and put them on a tray to dry out.
8. Cook your twirly ribbons in a pan of boiling water for 2 minutes. Stir them every now and then so they don't stick together
9. When cooked, carefully drain the ribbons and serve in a bowl with a spoon of sauce. You can create a gymnast bow out of the ribbons and decorate with some basil leaves!