

**FEBRUARY**  
**NUNS' RIBBONS**  
(Nastri delle Suore)

**INGREDIENTS:**

Servings: 75 ribbons

Unbleached all-purpose flour	1 1/2 cups
Unsalted butter	1 1/2 tbs
Sugar	2 tbs
Rum, Grand Marnier, Couanttro, Frangelico or Amaretto	1 tbs
Egg	1
Salt	pinch
Orange or lemon zest	1 orange or lemon
Vanilla extract	1 1/2 tsp
Milk	about 1/4 cup
Olive or sunflower oil	4 cups
Confectioners' sugar	for garnish

**TOOLS**

Large mixing bowl  
Electric mixer with a paddle attachment  
Kitchen towel  
Rolling pin  
Ravioli cutter or a knife  
Heavy and deep frying pan  
Paper towels

**PREPARATION:**

In the mixer bowl combine the butter and sugar and work until light and creamy. Add the eggs, one by one, while continuously mixing. When the eggs have been completely absorbed by the butter and sugar mixture add the liqueur, salt, orange zest and vanilla. Gradually add milk. Finally add the flour, a half a cup at a time. Using a paddle attachment, continue to work the dough. Add more flour, if necessary, until the dough is firm enough to roll into a thin sheet. Cover the dough with a kitchen towel and let rest for 30 minutes.

Place the dough on a lightly floured work surface. Using a lightly floured rolling pin, roll the dough out until it is 1/8-1/4 inch thick. Using a pasta wheel or a small, sharp knife, slice the dough into ribbons approximately 4-5 inches long and 1-1 1/2 in wide. At this point, there are three ways to assemble the ribbons. Tie a knot in the center of each ribbon, simply twist the ribbon in half, or make two short parallel cuts in the center of each ribbon.

Heat the olive or sunflower oil in a heavy and deep frying pan until it reaches 350° F. Fry the ribbons, a few at a time, for about 15 seconds, no more than 20 seconds. Place the ribbons on a plate lined with paper towels and allow to drain. Sprinkle with confectioners' sugar and serve.