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Yummy Mummy Head Pasta



Ingredients

Fresh egg tagliatelle
Two big tomatoes
One onion
Green Spanish olives stuffed with pimento
One red bell pepper
Cheese maasdam
One egg

Preparation

1. 1. Cook tagliatelle till it is ready
2. 2. Lay them on a baking sheet, before greased with olive oil
3. 3. Cut the vegetables and put it on the noodles, after cover it with slice of chease
4. 4. Close this filling with tagliatelle
5. 5. Whisk the egg and grease the head
6. 6. Use olives to make the eyes
7. 7. Back at 220 degrees for 5 min

Cooks Note