

Pasta Dough

Learn to make fresh homemade pasta dough with just 4 ingredients. This authentic recipe creates silky, tender pasta that's infinitely better than store-bought.

1h

PREP

1h

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 lb flour
- 4 egg
- 4 tbsp sunflower oil
- 0.5 tbsp salt

Instructions

1 Prepare the flour mixture

Place 1 pound flour and 1/2 tablespoon salt in a large bowl and whisk together until evenly combined. Create a deep well in the center by pushing flour toward the edges, leaving a crater about 6 inches wide.

2 Crack all 4 eggs into the center of the flour well and add 4 tablespoons olive oil. Using a fork, beat the eggs and oil together vigorously for 30 seconds until well combined, keeping the mixture within the flour walls.

3 Using the fork, gradually pull small amounts of flour from the inner walls into the egg mixture, stirring constantly. Continue incorporating flour until the mixture becomes too thick and sticky to stir with the fork, about 3-4 minutes.

4 Knead the dough

Turn the shaggy dough onto a clean work surface and begin kneading by hand. Push the dough away from you with the heel of your hand, fold it back over itself, and turn it 90 degrees.

5 Continue kneading for 8-10 minutes until the dough transforms from rough and sticky to smooth, elastic, and slightly tacky to the touch. The surface should be silky and the dough should spring back when poked.

6 Rest the dough

Wrap the smooth dough tightly in plastic wrap, ensuring no air pockets remain. Refrigerate for at least 30

minutes and up to 2 hours to allow the gluten to relax.

7 **Roll and shape**

Remove dough from refrigerator and unwrap. Roll out on a lightly floured surface to desired thickness (typically 1/8 inch for most pasta shapes) and cut into your preferred pasta shape using a knife or pasta cutter.

Tips

Use room temperature eggs for easier incorporation into the flour and better dough texture.

If the dough feels too sticky during kneading, dust your work surface lightly with flour rather than adding too much flour directly to the dough.

The resting period is crucial—it allows the gluten to relax and makes rolling much easier. Don't skip this step.

Keep unused portions of dough covered with a damp towel or plastic wrap to prevent drying out while working.

Test doneness by cutting a small piece of dough—it should be uniform in color with no streaks of flour visible.

For colored pasta, reduce the liquid slightly as vegetable purees add moisture to the dough.

Save some pasta cooking water when boiling—its starch content helps sauces adhere better to the noodles.

Fresh pasta cooks much faster than dried, usually in 2-4 minutes, so watch carefully to avoid overcooking.