

Fresh Egg Pasta

Four ingredients, a rolling pin and a few fresh eggs make better pasta than the packet

DIFFICULTY Medium

COURSE Main

CUISINE Italian



PREP
40 min



COOK
4 min



TOTAL
44 min



SERVES
4



FREEZES WELL
Yes

01 Ingredients

- 400g plain flour, plus extra for dusting
- 4 large eggs
- 1 tbsp olive oil
- ½ tsp salt

02 Method

1. Tip the flour and salt onto a clean bench and make a well in the middle. Crack the eggs into the well and add the olive oil.
2. Beat the eggs with a fork, gradually pulling in flour from the edges, until a shaggy dough forms.
3. Knead firmly for about 10 minutes until the dough is smooth and elastic. It should feel stiff - add a teaspoon of water only if it will not come together.
4. Wrap the dough tightly and rest it for 30 minutes at room temperature.
5. Divide into quarters and roll each piece out as thinly as you can with a rolling pin or pasta machine, dusting with flour so it does not stick.
6. Cut into ribbons, or sheets for lasagne. Dust with flour and loosely nest the pasta until ready to cook.
7. Cook in a large pot of well-salted boiling water for 2-4 minutes until just tender, then drain and toss with sauce straight away.

04 Common mistakes

- **Skipping the rest** — the dough fights back and tears when rolled; resting 30 minutes relaxes the gluten.
- **Adding too much water** — a wet dough sticks and goes gummy; egg size varies, so add flour or water a little at a time.

03 Notes & substitutions

- The ratio is 100g of flour per large egg, so it scales easily with the slider.
- Use 00 flour for the silkiest pasta, or replace a quarter of the flour with semolina for more bite.
- Add a handful of finely chopped herbs or 2 tablespoons of tomato paste to the eggs for flavoured pasta.

05 Storage & leftovers

FRIDGE	Uncooked, loosely covered, up to 2 days. Cooked pasta keeps 3 days in an airtight container.
FREEZER	Uncooked nests freeze for up to 2 months; cook from frozen, adding a minute or so.
DRYING	Not recommended for storage unless fully dry - any moisture left in can mould.