

# LOVE & LEMONS

## Homemade Pasta

Learn how to make pasta at home! This 4-ingredient homemade pasta recipe is easy to make, and it yields chewy, delicious noodles every time.

### COOKING BASICS – JUMP TO RECIPE

This homemade pasta recipe is our new favorite cooking project! Lately, Jack and I have been spending even more time than usual in the kitchen, experimenting with [bread](#), [baked goods](#), and even [okonomiyaki](#). But we keep coming back to homemade pasta. It's super fun to make together, and it only requires a handful of basic ingredients. Of course, the fact that it's absolutely delicious doesn't hurt either. 😊



worry! You could also roll out this pasta dough according to the instructions on a regular pasta maker. However you make it, I hope you try this recipe. It's an easy, fun way to spend an hour in the kitchen with someone you love, and at the end, you get to eat a big plate of chewy noodles with a perfect al dente bite.



## Homemade Pasta Recipe Ingredients

You only need 4 ingredients to make delicious fresh pasta at home, and there's a good chance you have all of them on hand already:

---

yields chewy, bouncy noodles every time.

- **Eggs** – The key ingredient for adding richness and moisture to the dough!
- **Olive oil** – Along with the eggs, a splash of olive oil moistens the dough and helps it come together.
- **Salt** – Add it to the dough and the pasta water for the best flavor.

*Find the complete recipe with measurements below.*



## How to Make Pasta

---

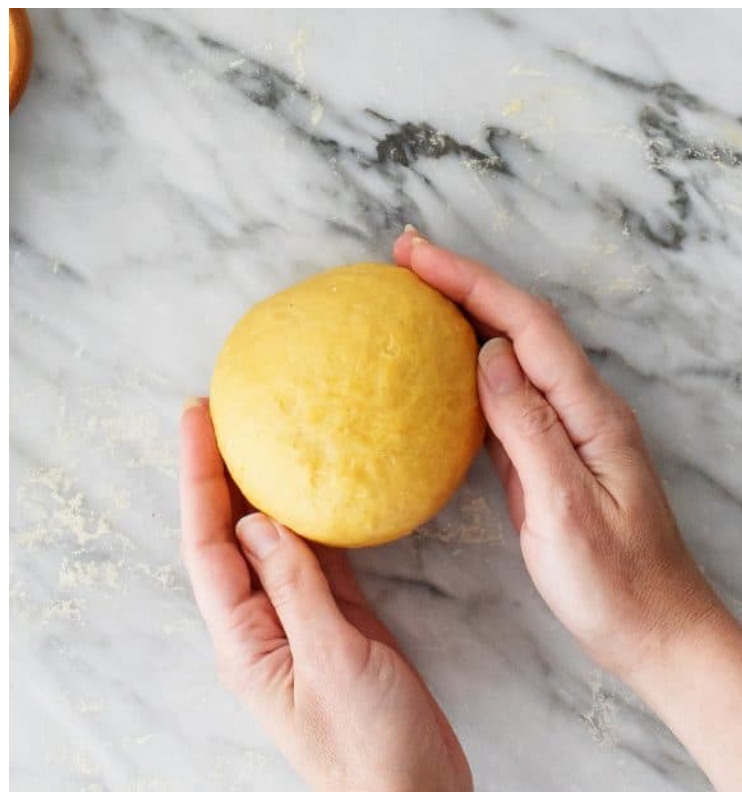
**First, make a nest with the flour on a clean work surface.** Add the remaining ingredients to the center and use a fork to gently break up the eggs. Try to keep the flour walls intact as best as you can!

**Next, use your hands to gently mix in the flour.** Continue working the dough to bring it together into a shaggy ball.



**Then, knead!** At the beginning, the dough should feel pretty dry, but stick with it! It might not feel like it's going to come together, but after 8-10 minutes of kneading, it should become cohesive and smooth:



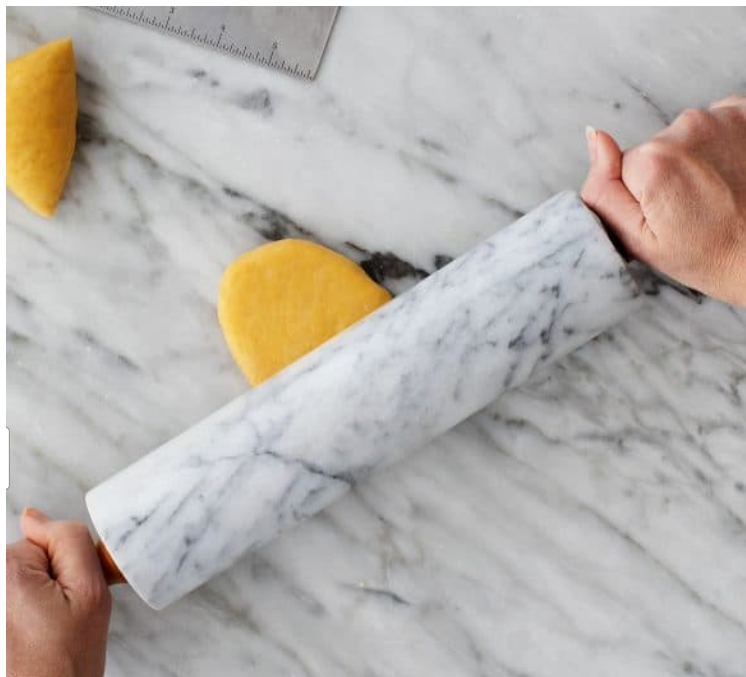


If the dough still seems too dry, sprinkle your fingers with water and continue kneading to incorporate it into the dough. If the dough becomes too sticky, dust more flour onto your work surface.

**When the dough comes together, shape it into a ball and wrap it in plastic wrap.** Let the dough rest at room temperature for 30 minutes.

**After the dough rests, slice it into 4 pieces.**

---



**Then, run it through the widest setting of your pasta maker** (level 1 on the [KitchenAid attachment](#)). I run the dough through the pasta maker 3 times on this setting before proceeding to the next step. If you don't have the KitchenAid attachment, roll out the dough according to your pasta maker's instructions.

**Next, fold the dough... if you want to.** This step is somewhat optional, but it will make your final pasta sheet more rectangular, which will yield more long strands of pasta. Plus, it's super simple! Just lay the dough flat and fold both short ends in to meet in the center.



**Then, fold it in half lengthwise to form a rectangle.**



Once you've folded the dough, roll it out to your desired thickness. On my [KitchenAid attachment](#), I run it through the pasta roller three times on level 2, three times on level 3, and one time each on levels 4, 5, and 6.

**Repeat these steps with the remaining dough pieces.** Each time you finish with a piece of dough, lay one half of it on a lightly floured baking sheet. Sprinkle the dough with flour and fold the



**Finally, cut and cook the pasta.** Run the pasta sheets through your desired pasta cutter attachment. Cook the noodles in a pot of boiling salted water for 1 minute, and enjoy!



## Homemade Pasta Serving Suggestions

If you've never had fresh pasta before, you're in for a treat! Its chewy, bouncy texture and rich flavor make it so much better than the dried pasta at the store. In fact, these noodles are so good that we usually serve them really simply. They're fantastic with [marinara sauce](#), [pesto](#), [homemade Alfredo sauce](#), or olive oil and [vegan Parmesan](#) or Parmesan cheese.

Of course, they're delicious in larger pasta dishes, too. Use them instead of dried pasta in any of these recipes:

- [Tagliatelle with Asparagus & Peas](#)
- [Spaghetti Aglio e Olio](#)
- [Fettuccine Alfredo](#)
- [Easy Pesto Pasta](#)
- [Roasted Vegetable Pasta](#)
- [Linguine with Lemon and Tomatoes](#)
- [Garlic Herb Mushroom Pasta](#)

Find more of my favorite pasta recipes [here](#)!





---

**Prep Time: 30 mins****Resting Time: 30 mins****Serves 3 to 4**[PIN RECIPE](#)[PRINT RECIPE](#)

This fresh homemade pasta is SO delicious and easy to make! Serve it simply with olive oil and Parmesan cheese, or use it in your favorite pasta recipes.

### Ingredients

- 2 cups [all-purpose flour, spooned & leveled](#)
- 3 [large eggs](#)
- ½ teaspoon sea salt
- ½ tablespoon extra-virgin olive oil



## Instructions

1. Place the flour on a clean work surface and make a nest. Add the eggs, olive oil, and salt to the center and use a fork to gently break up the eggs, keeping the flour walls intact as best as you can. Use your hands to gently bring the flour inward to incorporate. Continue working the dough with your hands to bring it together into a shaggy ball.
2. Knead the dough for 8 to 10 minutes. At the beginning, the dough should feel pretty dry, but stick with it! It might not feel like it's going to come together, but after 8-10 minutes of kneading, it should become cohesive and smooth. If the dough still seems too dry, sprinkle your fingers with a tiny bit of water to incorporate. If it's too sticky, dust more flour onto your work surface. Shape the dough into a ball, wrap in plastic wrap, and let rest at room temperature for 30 minutes.
3. Dust 2 large baking sheets with flour and set aside.
4. Slice the dough into four pieces. Gently flatten one into an oval disk. Run the dough through the [Pasta Roller Attachment](#) three times on level 1 (the widest setting).
5. Set the dough piece onto a countertop or work surface. Fold both short ends in to meet in the center, then fold the dough in half to form a rectangle (see photo above).
6. Run the dough through the pasta roller three times on level 2, three times on level 3, and one time each on levels 4, 5, and 6.
7. Lay half of the pasta sheet onto the floured baking sheet and sprinkle with flour before folding the other half on top. Sprinkle more flour on top of the second half. Every side should be floured so that your final pasta noodles won't stick together.
8. Repeat with remaining dough.
9. Run the pasta sheets through the [Pasta Cutter Attachment](#) (pictured is the fettuccine cutter). Repeat with remaining dough. Cook the pasta in a pot of salted boiling water for 1 to 2 minutes.

**Notes**

Fresh pasta can be stored in the fridge, wrapped in plastic wrap, for up to 2 days.

**Equipment**

[KitchenAid Mixer](#) [Pasta Attachment](#) [All-Purpose Flour](#)

*adapted from* [Serious Eats](#)



Did you make the recipe? I want to see!

Tag [@loveandlemons](#) on Instagram.

You may like these too...

}

---

How to Make Veggie Noodles

---

---

How to Make Zucchini Noodles

---

---

Broccoli Pasta Salad

---

---

Creamy Polenta

---

}

---

How to Cook Beans

---

---

What are Capers + 10 Caper Recipes

---

351 comments

PREVIOUS COMMENTS

**Leave a comment:**

---



Comment

*rate this recipe (after making it)*

Name



Email

Website (optional)

☒ *notify me of follow-up comments via e-mail***POST**

CB

09.11.2022



The comments that said the recipe was dry are correct. I added a little more olive oil as I worked the dough, then and let it rest for 10 mins before kneading it again until smooth. My pasta came out perfect.

REPLY ↓

Jim

09.11.2022



Perfect pasta! I followed the recipe and it worked perfectly. The noodles had great texture and flavor.

REPLY ↓

Jeanine Donofrio

09.12.2022

Nate

09.11.2022



Great recipe. First time ever making pasta and it was so easy.

REPLY ↓

Jeanine Donofrio

09.13.2022

I'm so glad your pasta turned out well!

REPLY ↓

Danielle

09.10.2022



How far in advance can you make it?

REPLY ↓

Ginny

09.08.2022



Love, love, love it! Their recipe is excellent!

REPLY ↓

09.07.2022



Made this and it turned out great! (Though I have yet to cook it). Any tips on how to help the cut pasta from sticking together after you are completely finished rolling?

REPLY ↓

Amanda

09.15.2022

Hi!. We kinda floured it. Then put in in a zip lock bag and into the freezer while doing the rest. We just added to the bag as we went !

REPLY ↓

Jeanne

09.03.2022



Great recipe, first time making homemade pasta and it turned out great. Nice and light and fluffy.

REPLY ↓

Jeanine Donofrio

09.06.2022

I'm so glad your pasta turned out well!

REPLY ↓

Sam

09.03.2022



[REPLY ↓](#)

Jeanine Donofrio

09.06.2022

I'm so glad you enjoyed it!

[REPLY ↓](#)

Greg

08.29.2022



I may be not Italian, but I have made this 3 times, once making a vegeroni (with a few amendments), and the pasta has been brilliant and a family pleaser.

[REPLY ↓](#)

Jeanine Donofrio

08.29.2022

I'm so glad it's worked out so well for you!

[REPLY ↓](#)

Lori B

08.04.2022

Can you freeze this pasta ? We have a vacuum food sealer.

[REPLY ↓](#)



08.03.2022



This is the first and last recipe For pasta I've ever used. If you find something truly amazing then why go further. It has worked flawlessly each and every time I've made it. Good job

REPLY ↓

Ken

07.25.2022



Made it with 1 1/2 cups all purpose flour and a half cup of wheat flour along with walnut infused olive oil. You need very little sauce it's so delicious.

REPLY ↓

Jeanine Donofrio

07.25.2022

Oh yum, that sounds delicious, I'm glad you enjoyed the recipe!

REPLY ↓

---

AN ELITE CAFEMEDIA FOOD PUBLISHER