



HEARTH & HOLLOW

KITCHEN BASICS COLLECTION

Homemade Fresh Pasta

Fresh, silky, and dangerously easy to make — you've been warned.

Fresh pasta made with just flour and eggs. Simple, tender, and infinitely better than store-bought, this Kitchen Basics recipe will have you rolling homemade noodles in no time.



LEVEL
Made With
Intention



SERVES
2
generous
servings



PREP TIME
15
minutes



REST TIME
30
minutes



COOK TIME
2–4
minutes



TOTAL TIME
47–49
minutes

INGREDIENTS

- 1 cup all-purpose flour, plus extra for dusting
- 2 large eggs

Equipment Needed:

Rolling pin or pasta machine, fork, mixing surface, sharp knife or pasta cutter.



NOTES FROM THE HEARTH

- ♥ A good starting point for fresh pasta is 1 egg and $\frac{1}{2}$ cup flour per serving.
- ♥ For small batches, this ratio works beautifully. As you scale up, you'll often need slightly less flour than expected because larger batches retain moisture more efficiently.
- ♥ The most important thing isn't the exact measurement—it's the feel of the dough. You're looking for a dough that's smooth, elastic, and no longer sticky.
- ♥ Don't be afraid to adjust with a little extra flour or a few drops of water. Pasta dough is wonderfully forgiving, and with practice you'll learn to recognize when it's just right.

PAIRING SUGGESTIONS

Use on:



Fettuccine Alfredo



Brown Butter & Sage Pasta



Carbonara



Cacio e Pepe

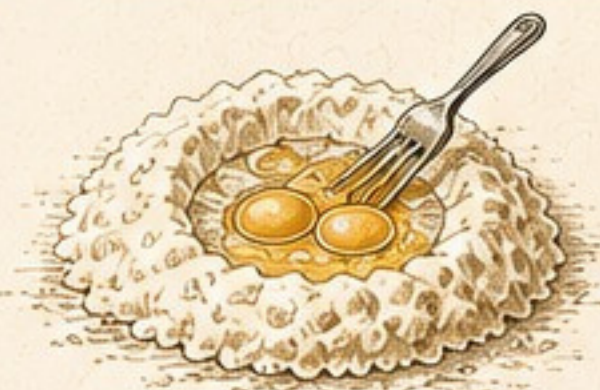


Homemade Ravioli

STEPS

1 Make the Dough

- Pour the flour onto a clean countertop or large cutting board and create a well in the center.
- Crack the eggs into the well.
- Using a fork, whisk the eggs gently while slowly pulling flour from the inside walls of the well into the eggs.
- Continue until a shaggy dough forms.



2 Knead

- Bring the dough together with your hands and knead for 8–10 minutes.
- The dough should become smooth, elastic, and slightly firm.
- If it feels sticky, add a small sprinkle of flour.
- If it feels dry and crumbly, wet your hands lightly and continue kneading.



3 Rest

- Wrap the dough tightly in plastic wrap or cover with an inverted bowl.
- Allow it to rest at room temperature for at least 30 minutes.



4 Roll

- Cut the dough into two pieces.
- Using a rolling pin or pasta machine, roll the dough until thin enough to see your hand through it when held up to the light.
- Dust lightly with flour as needed.



5 Cut

Cut into your desired shape:

- Fettuccine • Tagliatelle • Pappardelle
- Lasagna sheets • Ravioli dough



6 Cook

- Bring a large pot of heavily salted water to a boil.
- Cook fresh pasta for 2–4 minutes depending on thickness.
- When it floats and is tender, it's ready.
- Reserve a little pasta water before draining and use it to help sauces cling beautifully to the noodles.

