

Herbed Egg Flour Pasta

This delightful herbed egg flour pasta is made from scratch and infused with a medley of fresh herbs. Tossed in a light garlic and olive oil sauce, it's garnished with grated Parmesan cheese for a touch of sophistication.


45 min

Total time

medium

Difficulty

450

kcal / serving

Ingredients

- 100g all-purpose flour
- 1 large egg
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh parsley, chopped
- 1 clove garlic, minced
- 2 tbsp olive oil
- Salt, to taste
- Grated Parmesan cheese, for serving

Steps

- 1 In a bowl, combine the flour and a pinch of salt. Make a well in the center.
- 2 Crack the egg into the well and add the chopped herbs. Mix together gradually until a dough forms.
- 3 Knead the dough on a floured surface for about 5–7 minutes until smooth.
- 4 Wrap the dough in plastic wrap and let it rest for 30 minutes.
- 5 Roll out the dough using a pasta machine or a rolling pin to your desired thickness.
- 6 Cut the pasta into your preferred shape (fettuccine or tagliatelle).
- 7 Bring a pot of salted water to a boil and cook the pasta for 2–3 minutes until al dente.
- 8 In a skillet, heat olive oil over medium heat and sauté the minced garlic until fragrant.
- 9 Drain the pasta and add it to the skillet, tossing it in the garlic oil.
- 10 Serve topped with grated Parmesan cheese and extra herbs if desired.