



Live Well • Naturally • Everyday

Bubbie's Easy Peasy HOMEMADE PASTA

SIMPLE INGREDIENTS
AMAZING RESULTS

Nothing beats the taste of fresh pasta
made with love.

INGREDIENTS

- 2 cups all-purpose flour (plus extra for dusting)
- 3 large eggs
- 1 tablespoon olive oil (optional, adds a little extra softness)
- 1/2 teaspoon salt



Simple
Ingredients
Extraordinary
Flavor! ♥

DIRECTIONS

- On a clean work surface, mound the flour and make a well in the center.
- Crack the eggs into the well. Add olive oil (if using) and salt.
- Using a fork, gently beat the eggs, then gradually incorporate the flour from the sides until a dough begins to form.
- Knead the dough for 8–10 minutes, until it becomes smooth, elastic, and no longer sticky. (Add a little more flour if needed.)
- Wrap the dough in plastic wrap or a clean towel and let it rest for at least 30 minutes at room temperature.
- Divide the dough into smaller portions. Roll out with a rolling pin to your desired thickness (thin for fettuccine or thicker for noodles).
- Cut into strips or shapes of your choice.
- Cook in a large pot of salted boiling water for 2–4 minutes, or until the pasta is tender and floats to the top.
- Drain and serve with your favorite sauce. Enjoy!

HERBAL TOUCH

Add 1 teaspoon of dried Italian herbs (like basil, oregano or parsley) to the flour for a flavorful twist!

BUBBIE'S TIP

Resting the dough makes it easier to roll out and gives you a softer, more tender pasta.

Homemade pasta cooks quickly, so keep an eye on it. Fresh pasta only needs 2–4 minutes!

Everything Herbal
by Cheryl Jabz ♥

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