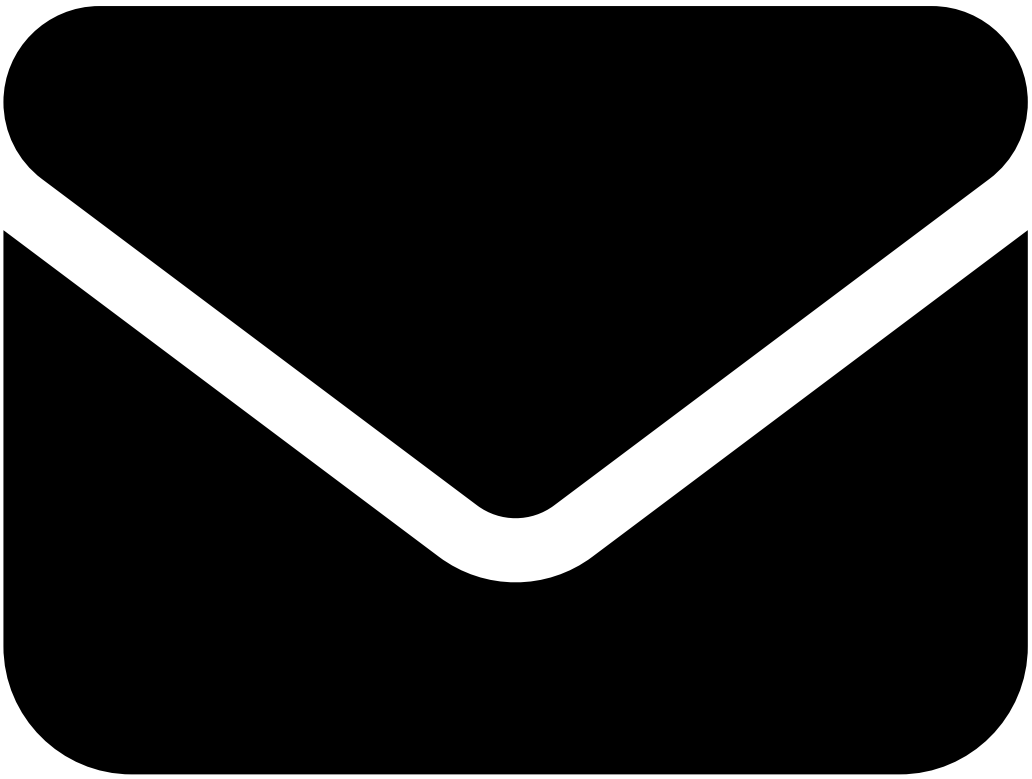
Homemade Fettuccine (Authentic Italian Fresh Pasta)

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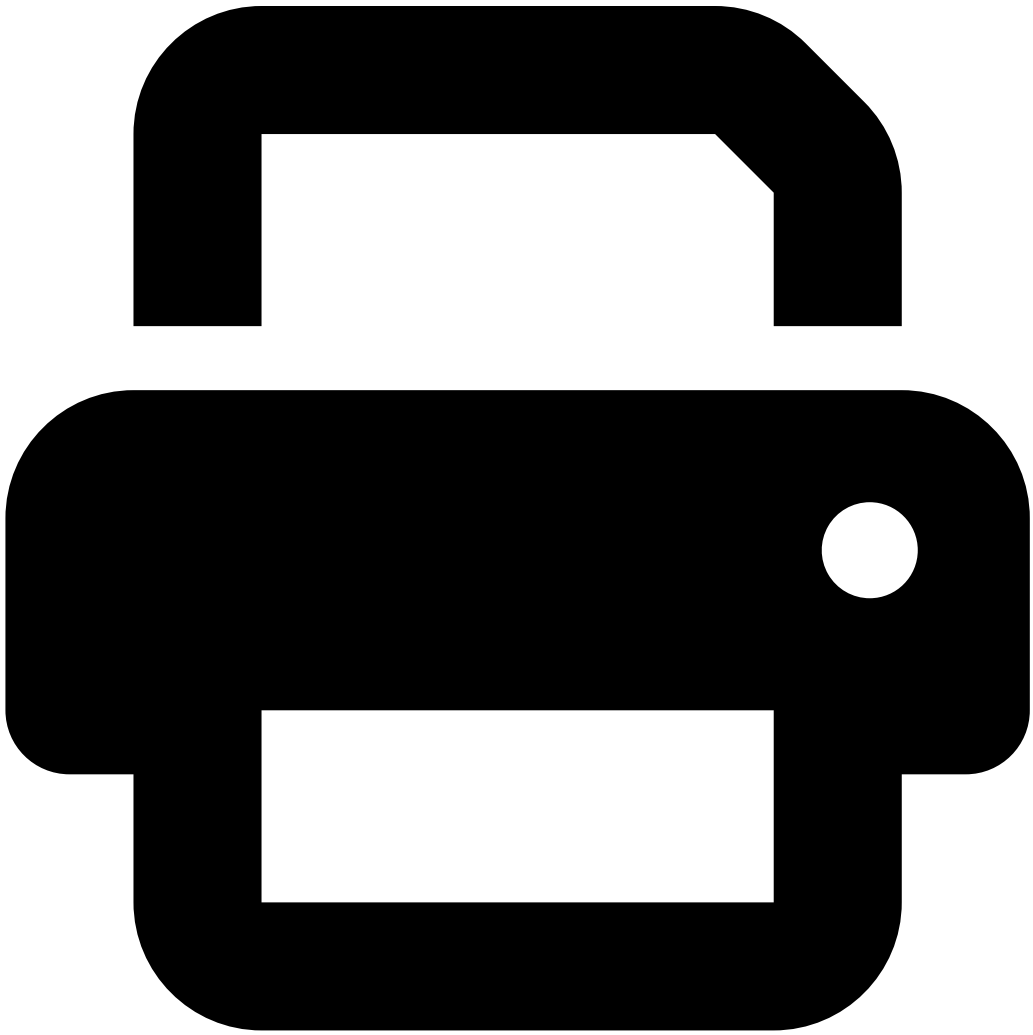
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There is nothing like fresh pasta made by hand.

Homemade fettuccine has a texture and flavor you simply cannot get from a box. When made with a blend of semolina and white flour, it has the perfect balance — tender, yet structured enough to hold sauce beautifully.

And while we're cutting this dough into fettuccine today, this recipe is not just for fettuccine. This is a foundational fresh pasta dough that can be used to make tagliatelle, pappardelle, linguine, lasagna sheets, ravioli, and more.

It's one dough — endless possibilities.

This is traditional Italian fresh pasta. No oil. No shortcuts. Just flour, eggs, and technique.

Once you make it yourself, you'll understand why Italians treat pasta as something sacred.

Things to know about Homemade Fettuccine (Authentic Italian Fresh Pasta)

• Fresh pasta cooks much faster than dried pasta — usually in 2–3 minutes. Stay close to the pot.

• The dough should feel firm but pliable. If it’s too soft, it will stick in the pasta machine. If it’s too dry, it will crack when rolled.

• Humidity affects flour. On humid days, you may need slightly more flour. On dry days, the dough may need a tiny bit of moisture.

• Always use freshly grated cheese in your sauces. Pre-shredded cheese won’t melt properly with fresh pasta.

• Fresh pasta pairs best with lighter sauces like authentic Alfredo, butter and sage, or a simple pomodoro — it doesn’t need heavy sauces to shine.

• If your pasta sticks after cutting, dust lightly with semolina and gently toss — don’t pull it apart aggressively.

Why Use Semolina?

Semolina gives fresh pasta:

• Better structure
• Improved sauce grip
• Slight chew
• A more authentic Italian texture

It’s especially perfect for dishes like authentic Fettuccine Alfredo.

Storage

Refrigerate: Up to 24 hours, lightly floured and covered.
Freeze: Form into nests and freeze up to 1 month. Cook directly from frozen.

Ready to Make Fresh Pasta at Home?

If you've never made homemade pasta before, let this be your sign. It's simple, rustic, and incredibly satisfying — and once you taste it, there's no going back to boxed.

If you make this recipe, I'd love to see it!
Tag me on Instagram and leave a comment below letting me know how it turned out.

And if you loved this recipe, you might also enjoy:

- My Sunday Sauce with Meatballs
- Italian Beef Stew
- Chicken Piccata

More authentic Italian recipes are coming — so be sure to bookmark this page and check back often. □□

Buon appetito!

Homemade Fettuccine (Authentic Italian Fresh Pasta)



Main Ingredients

- 1 cup semolina flour ((140g))
- 1 cup all-purpose flour or Italian “00” flour ((120g))
- 3 large eggs, room temperature
- ½ tsp fine sea salt

For Dusting:

- Additional flour for dusting

1. ## Make the Dough

   • On a clean work surface, combine the semolina and white flour.

   • Form into a mound and create a well in the center.

   • Crack the eggs into the well.

   • Add the salt.

   • Using a fork, gently beat the eggs, slowly incorporating flour from the inside of the well.

   • When the mixture becomes thick, use your hands to bring it together into a shaggy dough.

2. ## Knead

   Knead the dough for 8–10 minutes.

   Push it forward with the heel of your hand, fold it over, rotate, and repeat.

   The dough should become smooth, firm, and elastic. Semolina makes it slightly firmer than all-white flour dough – this is normal.

   If sticky, sprinkle lightly with flour.If dry, dampen

your hands slightly and continue kneading.

3. ## Rest

   Wrap the dough tightly in plastic wrap.Let it rest at room temperature for 30 minutes.

   This relaxes the gluten and makes rolling much easier.

4. ## Roll the Pasta (Hand Pasta Machine Method)

   Divide the dough into 4 equal pieces. Keep unused pieces wrapped.

   • Set your hand pasta machine to the widest setting (usually #0 or #1).

   • Flatten one piece of dough and feed it through while turning the handle steadily.

   • Fold the dough into thirds and pass it through the widest setting again. Repeat 2–3 times.

   • Now begin reducing the thickness:

   • Pass once through each setting until you reach setting 5 or 6. The sheet should be thin but not tearing.

   • Lightly dust with flour as needed to prevent sticking.

5. ## Cut the Fettuccine

   • Attach the fettuccine cutter to your pasta machine.

   • Lightly dust the pasta sheet with semolina.

   • Feed it through the cutter attachment while turning the handle steadily.

• Catch the noodles and gently separate them.

• Lay them in small nests or on a lightly floured surface.

• Let rest for 10–15 minutes before cooking.

6. ## Cook

   Bring a large pot of well-salted water to a rolling boil.

   Add fresh fettuccine and cook for 2–3 minutes.

   Fresh pasta cooks quickly — it should be tender but still slightly firm.

   Reserve pasta water for your sauce.