
Chocolate pasta dough

yield: 4 servings



materials

- 2¼ c (12 oz) all-purpose flour or “00” flour, plus more for dusting
- ¼ cup cocoa powder
- 4 large eggs

methods

1. place flour & cocoa in a large mixing bowl - whisk to combine
2. make a “well” in center of flour mixture and add eggs
3. using fingers, blend eggs into flour mixture, stirring flour in from sides of the “well” and working outwards
4. when dough is thoroughly mixed, turn it out on a lightly floured work surface
5. knead dough until smooth & flexible but not sticky, adding small amounts of flour as needed, about 5-10 min
6. gather dough into ball & flatten into disk
7. cover in plastic wrap & allow dough to rest for 10 min & up to 1 hr at room temperature before using