

Chocolate Pasta

Ingredients

- ¾ cup all purpose flour
- 2 cups [cake flour](#)
- ⅛ tsp salt
- ¼ cup cocoa powder
- 4 egg yolks, large and room temperature
- ¼ c Virgin Olive Oil
- About ½ cup water plus extra if needed



Directions

1. In the [Bosch Universal food processor](#) add flours, salt, cocoa and egg yolks. Pulse until well blended. Slowly add oil then water until mixture forms a tacky dough. If the dough is too dry add an additional single tablespoon of water at a time.
2. Dump contents onto floured surface and shaped dough into ball and knead until smooth. Cover dough with plastic wrap and chill for 30 minutes.
3. Once dough is chilled cut into 4 equals parts and press each piece flat.
4. Run each portion through the [Bosch Universal Pasta Maker](#) at a setting that will press dough to ⅛ inch thickness.
5. Boil for 8-10 minutes until tender and served topped with fresh fruit and whipped cream made with [Bosch Universal Mixer wire whips](#).