

Savory Chocolate Pasta with Spicy Hazelnut Cream Sauce

Ingredients

Pasta

- 1 cup all-purpose flour
- ¼ cup dutch processed cocoa powder
- 1 tsp. sugar
- ¼ tsp. salt
- ½ cup unsweetened, plain soy milk

Sauce

- 1 cup raw, unsalted hazelnuts
- ¾ cup soymilk
- 1 clove garlic
- The juice from 1-2 limes
- 1 tsp. chili powder
- ½ tsp. salt

Garnish

- 1 lime, sliced
- Cilantro or flat-leaf parsley
- Chili Powder
- A handful of hazelnuts

Steps

1. The day before you make this dish, place the hazelnuts in a bowl covered with water, and allow to soak for at least 12 hours.
2. Put the flour, cocoa powder, salt and sugar in a food processor and pulse a few times. Start adding soymilk in, about 1 tbsp. at a time, until the flour forms a dough. Take out of the food processor and kneed several times, adding a little more flour if the dough is wet. Form the dough into a ball and let sit while you prepare the sauce.



3. Drain the hazelnuts and place in the blender with all the other ingredients for the sauce. Blend until it is smooth, and then taste, adjusting the flavors if necessary.

4. Place a large pot of water on the stove to boil and return to the pasta. Divide the dough into 8 even pieces and use a pasta maker to roll out thinly (you can use a rolling pin, but it will be a lot more work). Cut your noodles using the fettuccini setting (or just use a knife to cut into fairly thin strips) and set the noodles aside. When the noodles are all ready, place in the boiling water until they start to rise to the top (this should only take a minute or so), then drain.

5. Serve the pasta with the hazelnut cream sauce on top, garnished with cilantro, lime slices, hazelnuts and chili powder.