



## CHOCOLATE PASTA WITH GOAT CHEESE & MUSHROOM HAZELNUT SAUCE

*The flavors of cocoa perfectly accentuate the earthy flavors of mushroom and the nutty fragrance of hazelnut.*

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### INGREDIENTS

*Prep Time: 25 minutes*

*Cook Time: 10 minutes*

*Servings: 4*

For the pasta dough:

1 3/4 cups AP flour  
1/4 cup cocoa powder, plus  
more for dusting  
12 tsp salt  
1 tbsp extra virgin olive oil  
2 eggs, large

For the sauce:

2 tbsp butter, salted  
1/2 pound mixed mushrooms  
salt & pepper to season  
1/2 cup heavy cream  
2 tbsp goat cheese  
1 tbsp thyme, minced  
1/4 cup hazelnuts, roasted &  
chopped  
Parmesan to grate on top

### DIRECTIONS

For the pasta:

1. Whisk flour, coca powder, and salt. Make a "well" in the middle of the dry ingredients and add eggs and olive oil. Gently stir eggs & oil with a fork and turn dry ingredients into wet.

2. Place on a floured surface and knead with your hands until the dough comes together. If it's too dry, add water, one tablespoon at a time, until the dough is elastic. This will take about 5 minutes. Important: dough should not be sticky. Place in a large bowl, cover and rest in a refrigerator for 30 minutes.

3. After resting, roll out and cut it into thin strips by hand or with a machine. Transfer pasta into a baking sheet and dust it lightly with cocoa powder to keep it from sticking. To cook, bring a large pot of salted water to boil. Cook for about 2 minutes. Drain and reserve 1/2 cup of the pasta cooking water.

For the sauce:

4. Melt the butter in a large skillet over medium-high heat. Add mushrooms and season with salt and pepper. Cook until golden on the edges.

2. Add the cream, goat cheese, thyme, and reserved pasta cooking water. Cook while stirring until the sauce thickens slightly.

3. Add pasta, gently toss and top with hazelnuts and parmesan.

\*\*\*This recipe is owned and taught in a cooking class by the wonderful Sarah Nicholas. You can watch her step-by-step video on her cooking class page by clicking [here](#).