

Fresh Pasta Dough | Egg & Dairy Free

Makes 3 cups | Active Time: 1 hour | Total Time: 1 hour

Swick

Chef's Notes

This basic dough can be enhanced by adding several flavor combinations:

Yellow: add turmeric and yellow pepper powder

Red: add red bell pepper powder

Green: add spinach and leek powder

Step 1: Preparing the Pasta Dough

- 1 pack (8 to 10 oz) silken tofu
- 1 tbsp olive oil
- 1/4 tsp turmeric
- 1/4 tsp sea salt
- 1 1/4 cup 00 flour, or all-purpose flour
- 1 1/4 cup semolina

First gather and prepare your mise en place.

To prepare the dough, in a food processor, blend the tofu, oil, turmeric and sea salt until smooth. Add the flour and semolina slowly, in equal parts, until the dough begins to clump into a ball. Use a slower speed or pulse setting to combine the ingredients together.

Remove from the food processor and place on lightly dusted board.

Knead the dough for about 10 minutes until very smooth. Add more flour and semolina slowly until the dough is not sticking to the countertop. Wrap tight in plastic wrap and allow the dough to rest for at least 30 minutes, or overnight in refrigerator.

Once rested, roll out the dough and use in multiple applications. * If the dough has rested overnight in the refrigerator, to make it more pliable, bring it out and let stand at room temperature for approximately 30 minutes before rolling.