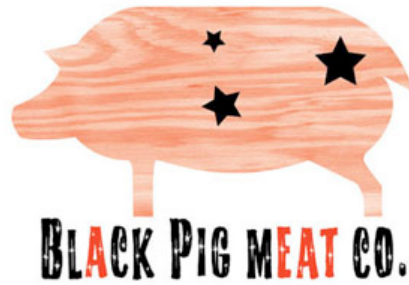


**ZAZU**  
kitchen + farm



## artichoke + almond pesto tjarin, dungeness crab

*serves 4*

12 baby artichokes, (or substitute frozen artichokes if you must)  
zest + juice of 3 lemons, divided  
1 bunch flat leaf parsley leaves  
1/4 cup blanched almonds, toasted about 10 minutes @ 350, just golden, not too dark  
2 garlic cloves, peeled  
a pinch chili flake  
1/4 cup extra virgin olive oil  
fresh pasta (see below, you can use angel hair or linguini)  
3/4 pound dungeness crabmeat, picked  
4 tablespoons unsalted butter  
Kosher salt and freshly ground black pepper  
parmesan cheese is optional (some people always want that with pasta and others are anti fish/cheese combo)

Set up 2 pots of salted water to boil. In one, add two of the lemons. To clean the artichokes, remove outer dark leaves and cut off pointed tops. Add to the pot with the lemons (it is fine to add before it is boiling) and simmer until tender, about 25 minutes. Strain and discard the lemons. In a food processor, pulse the artichokes with the parsley, almonds, garlic, remaining lemon zest + juice, chili flake, and olive oil. Season to taste. Cook the pasta until done, about 3 minutes. When straining, be sure to save 1/2 cup of the pasta water to toss with the noodles and artichoke pesto. Meanwhile, warm the crab in a saute pan with the butter. Plate the pasta and mound the crab on top.

pasta...

100 grams flour  
1 farm egg  
1 tablespoon olive oil

In a bowl, combine flour, eggs, and pasta. Knead, wrap in plastic and let rest at least 1/2 hour. Roll out in pasta machine to desired thickness. Hand cut the noodles very thin for tjarin.