

Crown Daisy Pasta in Spicy Almond Sauce

Ingredients

- 1 bunch of crown daisy (around 8 oz)
- 2 ½ cups of all-purpose flour
- 1 tbsp. sesame oil
- A pinch of salt
- ½ cup of almond butter
- 2 tbsp. soy sauce
- 1 tbsp. sesame oil
- 1-2 tbsp. garlic chili sauce
- Optional: ¼ cup chopped almonds
- Optional: 1 tsp. sesame seeds
- Optional: ¼ cup chopped scallions

Steps

1. Bring a large pot of water to a boil, and wash the crown daisy while you're waiting. Once it has reached a boil, add the crown daisy, stems, leaves, and all, and blanch for around 45 seconds. Then drain and shock under cold water. Use your hands to firmly squeeze out as much of the water as possible before transferring to a food processor. Blend for a couple minutes, scraping down the sides once or twice, before adding the flour and sesame oil and pulsing until they are fully incorporated. Allow the dough to form. Stop and scrape down the sides if it gets stuck, but just let the dough process until it goes from a sandy texture to a dough. If the mixture is sticky, a tablespoon or so more flour. Remove from the food processor, knead a couple times before setting aside to rest in a covered bowl for 10 minutes.

2. While it is resting, mix the almond butter, garlic chili sauce, sesame oil and soy sauce along with a quarter cup of water. Set aside. Finely chop the almonds and scallions to use as a garnish and set aside. Put a pot of water on the stove to boil, salt generously, and return to your pasta dough.

3. Separate the dough into four pieces. One piece at a time, use a rolling pin or pasta maker to flatten the dough. If you have a fettuccini attachment run the dough through it, if not use a knife to chop into strips. Once rolled, place the noodles individually into the boiling water to avoid sticking, and cook for a couple minutes until the noodles float. Remove and place in a colander. Once all the noodles are cooked, use the pot or a large bowl to combine the noodles and sauce, tossing well. Serve warm with the finely chopped almonds, scallions, and/or sesame seeds on top.

