

Socca

Adapted from [NY Times Cooking](#)

INGREDIENTS

- 1 cup chickpea flour
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 4 to 6 tablespoons olive oil, divided
- ½ large onion, thinly sliced
- 2 teaspoons chopped fresh rosemary

PREPARATION

Step 1

Heat the oven to 230 degrees Celsius. Oil a 30cm pizza pan with olive oil and set aside.

Step 2

Put the chickpea flour in a bowl; add the salt and pepper. Slowly add 1 cup lukewarm water, whisking to eliminate lumps. Stir in 2 tablespoons of olive oil. Cover and let sit while the oven heats, or for as long as 12 hours. The batter should be about the consistency of double cream.

Step 3

Pour 2 tablespoons of olive oil into a medium frying pan heated to medium heat, and swirl. Add the onions and cook, stirring once or twice, until they're well browned, 6 to 8 minutes. Stir in the rosemary. Add the onions and rosemary into the batter and stir, then immediately pour the batter into the pizza pan. Put the pizza pan into the oven and bake for 10 to 15 minutes, or until the pancake is firm and the edges set.

Step 4

Heat the grill at the top of the oven and brush the top of the pancake with 1 or 2 tablespoons of oil if it looks dry. Set the pancake a few inches away from the grill, and cook just long enough to brown it in spots. Cut it into wedges, and serve hot or warm.