

SAVEUR

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Socca (*Chickpea-Flour Crêpes*)

SERVES 4–6

INGREDIENTS

1 cup chickpea flour
1/2 cup olive oil
1 1/2 tbsp. minced rosemary
3/4 tsp. kosher salt
1/4 tsp. ground cumin
Freshly ground black pepper, to taste

INSTRUCTIONS

1. Whisk together flour, 2 tbsp. oil, 1 tbsp. rosemary, salt, and 1 cup water in a medium bowl until smooth; cover and let batter sit at room temperature for 2 hours.
2. Heat broiler to high and heat a 10" cake pan under broiler for 10 minutes. Add 3 tbsp. oil to pan, and then pour in half the batter, tilting pan to spread it over bottom of pan. Broil until crisp and browned all over, about 4 minutes. Remove from oven, and sprinkle with half each the remaining rosemary, salt, cumin, and pepper; repeat with remaining oil, batter, rosemary, salt, cumin, and pepper.