Taste of Home



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Socca

TOTAL TIME: Prep: 5 min. + standing Cook: 5 minutes

YIELD: 6 servings.

Socca is a traditional flatbread from Nice, France. It's a common street food, cooked on a grill and served in a paper cone, usually chopped and sprinkled with salt, pepper or other delicious toppings. Bonus: It's gluten free. — Taste of Home Test Kitchen, Milwaukee, Wisconsin

Ingredients

- 1 cup chickpea flour
- 1 cup water
- 2 tablespoons extra virgin olive oil, divided
- 3/4 teaspoon salt
- Optional toppings: Za'atar seasoning, sea salt flakes, coarsely ground pepper and additional extra virgin olive oil

Directions

1. In a small bowl, whisk chickpea flour, water, 1 tablespoon oil and salt until smooth. Let stand 30 minutes.

2. Meanwhile, preheat broiler. Place a 10-in. cast-iron skillet in oven until hot, about 5 minutes. Add remaining 1 tablespoon oil to the pan; swirl to coat. Pour batter into the hot pan and tilt to coat evenly.

3. Broil 6 in. from heat until edges are crisp and browned and center just begins to brown, 5-7 minutes. Cut into wedges. If desired, top with optional ingredients.

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