Main dishes / France

Socca Niçoise

Nice's beloved street pancake: a thin, caramel-spotted disc of chickpea flour batter cooked in a blazing iron pan until the edges shatter and the center stays yielding, then torn apart at the table and eaten with fingers dusted in black pepper.

Time 70 min **Servings** 4

What you'll need.

- ☐ 1 parts Chickpea flour (farine de pois chiches)
- ☐ 2 parts Cold water
- ☐ 0.15 parts Extra-virgin olive oil (plus more for the pan)
- ☐ 0.02 parts Fine sea salt
- ☐ 0.02 parts Coarsely cracked black pepper

Let's make it.

01 Place chickpea flour in a bowl. Slowly pour the cold water over it while whisking — always add water to flour, not flour to water, to prevent lumps. Whisk until completely smooth, then add olive oil and salt. Whisk again. The batter should be thinner than pancake batter — nearly as thin as whole milk. Skim off any foam. Rest uncovered at room temperature for 1 hour minimum. The rest allows the flour to hydrate fully and the batter to develop a creamy, nutty character.

02 Place a 30–32 cm cast-iron skillet or a round carbon-steel pan under the broiler set to maximum. After 10 minutes, use thick oven gloves to remove the screaming-hot pan. Pour in 2 tbsp olive oil, swirl to coat, then quickly pour in enough batter to cover the surface to 4–5 mm depth. Return immediately to the broiler. Broil 6–8 minutes until the top is blistered and golden-brown in patches and the edges are dark and crisp. Scatter cracked pepper over the top in the last 2 minutes. The center will remain slightly soft — this is correct.

Recipe & provenance ForkRecipe Kitchen / ForkRecipe / FoodML and contributors / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Servings are an estimate; check quantities in the source recipe.
recipes.dvs-services.be / socca