**Veggies – Socca (Farinata)**

Ingredients:

* 1 cup chickpea flour
* 1 tsp salt
* 1 tsp freshly ground black pepper
* 1 cup lukewarm water
* 4-6 TBSP olive oil
* ½ large onion, thinly sliced
* 2 tsp chopped fresh rosemary

Instructions:

**Begin 2-12 hours before bake time:**

* In a large bowl, combine **chickpea flour**, **salt** and **pepper**. Slowly add **lukewarm water**, whisking to eliminate lumps. Stir in just **2 TBSP** **olive oil**. The batter should be about the consistency of heavy cream.
* Cover bowl and let sit 2-12 hours.

**Continue:**

1. Preheat oven to 450˚. Into the preheating oven, place a well-seasoned or nonstick pizza, cast-iron, or socca pan. Leave in oven long enough for it to get extremely hot, then remove.
2. Into the hot pan, pour and swirl **2 TBSP** **olive oil**. Add **onions** and return pan to the hot oven to brown, stirring once or twice (6- 8 minutes). Remove from heat and stir in **rosemary**.
3. Retrieve the bowl with the batter, stir in the rosemary and onion mixture, and immediately pour the batter into the pan and bake **10-15** minutes, or until the pancake is firm and the edges set.
4. Do not turn off oven now. Instead, turn it to the **broiler** setting as you remove the pan.
5. Brush the top of the pancake with remaining **oil** and set the pancake a few inches away from the broiler, broiling it just long enough to brown it in spots. Remove.

Cut it into wedges, and serve hot or warm.