

Salt and Serenity

Margherita Socca Pizzas

Makes 4 socca pizzas

- 1 pint grape or cherry tomatoes
- 2 teaspoons olive oil
- 1 small clove garlic, finely minced or grated on microplaner
- ½ teaspoon kosher salt
- 4 ounces Buffalo Mozzarella, torn into ½ inch chunks
- 12 basil leaves, stacked into a pile, rolled up tightly like a cigarette and thinly sliced
- 2 teaspoons extra virgin olive oil
- Coarse sea salt for finishing
- Freshly ground black pepper for finishing

1. Preheat oven to 400°F. Mix tomatoes, olive oil, garlic and salt. Spread tomatoes out onto a parchment lined baking sheet. Bake tomatoes for 25 minutes. Remove tomatoes from oven and set aside. Leave oven on.
2. Line 2 baking sheets with parchment paper. Place 2 socca pizza crusts on each baking sheet. Top the soccas with roasted tomatoes. Scatter Buffalo mozzarella over the tomatoes. Drizzle each pizza with ½ teaspoon extra virgin olive oil. Place baking sheets in oven and bake for 2-3 minutes, just until cheese melts. Remove from oven, scatter with fresh basil, salt and pepper.

Socca Pizza

The recipe for these chickpea flour crusted pizzas is very slightly adapted from David Lebovitz's book, *"A Sweet Life in Paris."*

Makes 4-8 inch pizza crusts.

- 1 cup (130g) garbanzo bean (chickpea) flour – I like Bob's Redmill brand
- 1 cup plus 2 tablespoons (280ml) water
- ¾ teaspoon kosher salt
- 1 ½ Tablespoons olive oil (for batter)
- Additional teaspoons olive oil (for cooking)

1. Mix together the flour, water, salt, and 1½ tablespoons of the olive oil. Let

- batter rest at least 2 hours, covered, at room temperature.
2. When ready to cook the soccas, heat an 8-inch nonstick pan over medium-high heat. Add 1-2 teaspoons olive oil, pour in a scant $\frac{3}{4}$ cup of batter, swirling the pan until the batter covers the entire bottom, and cook for 3-5 minutes, until the bottom is crispy and the top is almost set. Carefully flip the socca and cook for 1 minute more.
 3. Transfer to a plate. Repeat with the remaining batter. Dress with desired toppings.

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1 cup plus 2 tablespoons (280ml) water
 $\frac{3}{4}$ teaspoon kosher salt
1 $\frac{1}{2}$ Tablespoons olive oil (for batter)
Additional teaspoons olive oil (for cooking)

4. Mix together the flour, water, salt, and 1 $\frac{1}{2}$ tablespoons of the olive oil. Let batter rest at least 2 hours, covered, at room temperature.

5. When ready to cook the soccas, heat an 8-inch nonstick pan over medium-high heat. Add 1-2 teaspoons olive oil, pour in about 1/3 cup of the batter, swirling the pan until the batter covers the entire bottom, and cook for 3-5 minutes, until the bottom is crispy and the top is almost set. Carefully flip the socca and cook for 1 minute more.
6. Transfer to a plate. Repeat with the remaining batter. Dress with desired toppings.