

Salt and Serenity

Ricotta, Peach and Honey Socca Pizzas

Makes 4 socca pizzas

1 cup ricotta cheese (homemade is best)

<http://www.epicurious.com/recipes/food/views/fresh-homemade-ricotta-234282>

2 ripe peaches, cut in half, pits removed and thinly sliced

12 fresh mint leaves, thinly sliced

4 teaspoons honey

Coarse sea salt

4 cooked Socca pizza crusts (recipe below)

Layer the sliced peaches over the crust. Dollop the ricotta over the peaches. Scatter with mint leaves and drizzle each pizza with a teaspoon of honey. Finish with a light sprinkling of sea salt.

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

$\frac{3}{4}$ teaspoon kosher salt

1 $\frac{1}{2}$ Tablespoons olive oil (for batter)

Additional teaspoons olive oil (for cooking)

1. 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.
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.

