

Salt and Serenity

Za'atar Roasted Carrot and Avocado Socca Pizzas

Recipe adapted from In Style Magazine's May 2016 issue.

Makes 4 socca pizzas

12 medium carrots (rainbow coloured ones are pretty if you can find them)

2 tablespoons olive oil

1 ½ teaspoons za'atar

1 teaspoon kosher salt

¼ cup tahini

2 Tablespoons fresh lemon juice

¼ teaspoon kosher salt

¼ cup warm water

1 large ripe avocado, halved, peeled and cut into thin slices

24 cilantro leaves

1 lime, cut into wedges

Extra virgin olive oil, for drizzling

Fleur de sel or Maldon sea salt, for sprinkling

4 Socca pizza crusts (recipe below)

1. Preheat oven to 400°F. Scrub carrots, no need to peel if you find rainbow coloured ones. Thinly slice carrots into ¼ inch thick long diagonal slices. Place carrots on a parchment paper lined baking sheet. Using your hands, toss carrots with olive oil, salt and za'atar. Roast for 15 minutes. Set aside.
2. Whisk together tahini, lemon juice, salt and warm water. Set sauce aside.
3. Place socca crusts on serving platter. Top with roasted carrots, avocado slices and cilantro leaves. Squeeze lime juice over socca. Drizzle with olive oil and sprinkle with salt. Serve tahini sauce on side.

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 ¾ 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.