

Salt and Serenity

Zucchini, Corn, Feta and Mozzarella Socca Pizzas

Makes 4 socca pizzas

- 2 yellow zucchinis
- 2 green zucchinis
- 2 tablespoons extra virgin olive oil
- 2 tablespoons freshly squeezed lemon juice
- 2 sprigs fresh thyme, leaves torn off stem
- ¼ teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 2 teaspoons vegetable oil
- 1 cup of fresh corn kernels (cut from 1 large ear of corn)
- 4 Socca pizza crusts (recipe below)
- 3 ounces feta cheese, crumbles
- 3 ounces mozzarella cheese, shredded
- ¼ cup Kalamata or Nicoise olives, pitted and halved

1. Place oven rack in top third of oven. Turn oven to broiler setting and preheat oven.
2. Using a vegetable peeler, shave zucchinis into thin ribbons, turning zucchini as you go. When you get down to the seeds in the center, stop shaving and discard core of seeds. Toss zucchini ribbons with olive oil, lemon juice, thyme, salt and pepper. Set aside.
3. Heat vegetable oil in a medium sized skillet. Add corn and cook over medium heat until heated through and lightly golden, about 3-4 minutes. Remove from heat and set aside.
4. Line 2 baking sheets with parchment paper. Place 2 socca pizza crusts on each baking sheet. Top the soccas with zucchini and corn. Scatter feta, mozzarella and olives over the vegetables. Place baking sheet in oven and broil for 1-2 minutes, just until cheese melts. Repeat with second baking sheet.

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.