

Socca (Farinata) with Fresh Rosemary, Halloumi, and Fig Jam

Serves: 2 as dinner (with a snack the next day), 8 as an appetizer

Time: 45 minutes (up to 30 minutes for mixing and resting, 12-15 to bake)

Ingredients:

1 cup chickpea flour

1 cup water

2-ish tablespoons of fresh rosemary*

½ teaspoon salt

Black pepper to taste

3 oz. halloumi (or ricotta salata)

2 Tablespoons fig jam

2 Tablespoons olive oil, divided

To make:

Preheat oven to 450°F (230°C). Put a large oven-safe pan in the oven to preheat as well. Pan should be close to the top of the oven.

Mix chickpea flour and water together. Chop rosemary very fine and stir into the chickpea batter, with salt and black pepper. Let rest while the oven heats.

Cut halloumi into ½ inch (or so) cubes.

When the oven is ready, remove the pan. Pour 1 Tablespoon oil into the pan and swirl to coat the bottom. Pour in chickpea batter. Scatter halloumi across the socca. Put the whole thing in the oven.

Bake 10-12 minutes. Socca is almost ready when the top looks dry, takes on just a little bit of browning and the edges are firm. (If you can pull up an edge of the flatbread, take a peek underneath to see if it is solid.) Remove from the oven and turn on the broiler.

Top with remaining 1 Tablespoon olive oil, and small dollops of fig jam across the top of the socca. Return to the oven and let broil for a minute or two, until cheese is very nicely browned. Remove to a cutting board, cut in wedges, and serve.

*I just used an entire package of one of those .25oz blister packs of rosemary.