

# Socca With Caramelised Onion, Potato & Herbs

Bialik College Kitchen Garden Program



## Ingredients:

- Socca batter:
- 1 cup chickpea flour
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 ¼ cups lukewarm water
- 3 tablespoons olive oil
- coconut oil for frying
- Topping:
- 6 potatoes, peeled and thinly sliced
- 3 tablespoons herbs from the garden
- 2 cloves garlic, finely chopped
- 1 onion, thinly sliced
- ¾ cup parmesan, grated

## Equipment:

- whisk
- bowl/jug
- metric measuring cups/spoons
- frying pan
- baking trays
- peeler
- chopping board
- knife

## Method:

1. Place slice onions in a frying pan on low heat with a good drizzle of olive oil and a pinch of salt/pepper. Cook onions until tender and caramelised, stirring every so often. This will take about 20 minutes. Add garlic in at the end and fry for another 2 minutes.
2. Preheat oven to 200C.
3. Place sliced potatoes in a bowl and drizzle with a little olive oil and salt/pepper. Bake for 15-20 minutes until potatoes are lightly brown and cooked through.

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4. Make socca batter for the next group. Whisk all batter ingredients together and let it stand for at least 1 hour.
5. Give batter and stir and cook pancakes in frying pan in batches. The batter should make 3 large pancakes. (One for each table.)
6. Top pancakes with a scattering of potatoes, chopped herbs from the garden and caramelised onion/garlic mixture.
7. Drizzle with a little olive oil and sprinkle with parmesan cheese. Place in oven and bake for 5 minutes or until cheese has melted.