



## Socca with Caramelised Potatoes & Parmesan

### What to collect

Ingredients	Equipment
Socca batter : 1 cup chickpea flour	whisk
½ teaspoon salt	bowl/jug
½ teaspoon pepper	metric measuring spoons/cups
1 ¼ cups lukewarm water	frying pan
3 tablespoons olive oil	baking trays
coconut oil for frying	peeler
	chopping board
Topping:	knife
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	

### What to do

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.
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.**