

Fresh Thymes Rosemary Flatbread

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Owner and Chef

Fresh Thymes Eatery and Marketplace

Ingredients

Serves 4-6 as an appetizer

- 2 cups chickpea flour
- 2 tsp. sea salt
- 1 tsp freshly ground black pepper
- 2 cups lukewarm water
- 2 tablespoons olive oil for batter
- 3 tablespoons olive oil for cooking (5 tablespoons total)
- 1 teaspoon mounded of freshly chopped rosemary

Steps

- Preheat oven to 450 degrees. 425 degrees if using a convection oven. Put a well-seasoned cast iron pizza pan or skillet in the oven while the oven preheats.
- Sift the chickpea flour, salt and pepper into a medium sized bowl.
- Slowly add the water, whisking to eliminate any lumps.
- Stir in 3 tablespoons olive oil.
- Cover the batter with a kitchen cloth while the oven heats. The batter can sit for as long as 12 hours. Batter should be the consistency of heavy cream.
- Remove hot pan from oven.
- Pour 2 tablespoons olive oil into the pan, and swirl to coat.
- Pour batter into the pan and sprinkle the rosemary on top and place back in the oven.
- Bake 15-20 minutes, or until the pancake is firm and the edges set.
- Turn on the oven broiler, brush the remaining tablespoon of olive oil over the top of the socca, and place just under the broiler element in your oven, and broil until the top is browned in spots and sizzling.
- Cut into wedges and serve hot or at room temperature.



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