

Niçoise Socca crêpe, fresh herbs and spinach

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Recipe for 4 servings

Description

Socca crêpes, a specialty from south east France, is a thick fresh herb crêpe.

Ingredients

Socca

- 125 Gr Chick peas flour
- 250 Ml Water
- 40 Ml Olive oil
- 12 Sprig(s) Chives
- 1 Handful(s) Cooked spinaches

Preparation

- Preparation time **30 mins**
- Resting time **60 mins**

Socca crepe

In a mixing bowl, place the chick flour and make a well in the center with your fingers.

Gradually pour the water in the center and mix with your fingers as you pour.

Once the water is completely absorbed add the olive oil. Let it rest in the fridge for at least 1 hour.

Next, add the herb and spinach. In a hot skillet with oil or butter, place your ring molds. Pour the crêpe mix in the ring molds to about 5mm thickness.

Once well cooked on the first side, remove the ring mold, flip and finish cooking the other side.

Bon appétit!