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## RECIPE BY ILOTOPIE – SERVES 8 TO 10 PEOPLE

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# SOCCA NIÇOISE & VEGETABLES WITH SALT CRISP ACCOMPANIED BY ANCHOVY & TAPENADE

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## SOCCA NIÇOISE

**Ingredients:** 2 Red Peppers • 5 Carrots • 2 Fennel • 1 Bunch of Radishes • 3 Cucumbers • Half Cauliflower • 1 Lemon • 7 Cloves of Garlic • 250g Chickpea Flower • 1 Jar Pitted Olives - Green or Black (250g) • 1 Jar of Anchovy Fillets (250g) • 50g of Capers • Half Litre of Olive Oil • 50 cl Water • Black Pepper • Salt • Herbs of Provence

### Socca Instructions / Method (24 minutes):

1. Prepare two baking trays of about 40 cm in diameter or one of 70 cm.
2. In a deep bowl, put the cold water and mix in the chickpea flour with a whisk.
3. Add two tablespoons of olive oil and a teaspoon of fine salt. Mix vigorously to remove any lumps. If necessary, sieve.
4. The dough should have the consistency of unskimmed milk. If it is too compact, add a little water and mix again.
5. Preheat your oven to maximum for 10 minutes.
6. On one or two circular baking trays, pour the contents of four tablespoons of olive oil. Divide and bake for 5 minutes.
7. Remove the baking tray from the oven, pour in the mixture and spread it evenly.
8. Bake immediately, in the top of the oven.
9. After 2 minutes, turn the thermostat to the grill position. Cook for 5 to 7 minutes, so that the crust is nicely browned, even a little burnt in places... During cooking, you can pierce the blisters that form with a knife.
10. Remove from the oven, cut and serve, remembering to pepper generously.

### Anchovy & Tapenade Instructions / Method (20 minutes):

1. Drain the anchovies.
  2. Crush the pitted olives, anchovy fillets and capers in a mortar, or with a chopper, or by passing the ingredients through a food mill (avoid blending if possible).
  3. Add the crushed garlic, vinegar and olive oil.
  4. Season with pepper and lemon juice.
  5. Mix everything well.
  6. Peel all the vegetables so that you can dip them in the anchovy sauce and olive tapenade.
  7. Serve with peeled vegetables or on bread.
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