

Miele

Socca with babaganoush

By Shannon Bennett

3 hours

Prep time

25 minutes

Cooking time

6 Servings

Serves



INGREDIENTS

Home dried herbs

- 6 parsley stems
- 2 rosemary sprigs
- 2 oregano sprigs
- 3 thyme sprigs

Socca

- 300 g chickpea flour
- 500 ml (2 cups) water
- 1 tsp sea salt
- 1 tsp ground cumin
- 1 tbsp olive oil, plus more for cooking
- Salt flakes and pepper, to taste

Babaganoush

- 3 eggplants
- 100 ml tahini
- 150 ml Japanese mayonnaise
- Juice of 1 lemon
- Salt and pepper to taste
- Pinch of ground cumin (optional)

METHOD

Dried Herbs

1. Lay fresh herbs out on a baking tray. Select special applications. Select drying at 85°C and the duration of 3 hours.
2. When the herbs are dried, pull from stems, mix together and store in an airtight container.

Socca

1. Combine all dry ingredients with 1 tablespoon of olive oil and water and mix well. Cover and rest the batter for at least 2 hours, at room temperature.
2. Preheat the oven on Fan Grill at 240°C, with a rack on shelf level 5.
3. Place 27 cm round baking tray on the rack for 5 minutes until very hot. Remove from the oven and drizzle the pan with a little olive oil.
4. Pour ½ cup of batter into the hot pan to cover the base evenly.
5. Return the hot tray to the oven. Grill the socca until firm and beginning to blister and slightly burn, this should take approximately 3 minutes.
6. Repeat with remaining batter (makes 6).

Babaganoush

1. Pre-heat on Fan Grill 200°C.
2. Place the eggplants on the grilling and roasting insert in the multi-purpose tray, on shelf position 4, turning every 3 minutes until cooked through and soft. The eggplant will lose its shape when cooked.
3. When cooked, remove from the oven and place in a sieve over a bowl to drain and cool.
4. Peel the eggplants and remove the stalk; discard both.
5. Place the flesh back in the sieve to continue draining, press out excess moisture. Transfer the drained flesh to a blender or food processor and puree until smooth; slowly add the tahini and the mayonnaise whilst blending. Season with lemon juice, salt and white pepper.

To serve

1. Slide the cooked socca onto a cutting board, slice into wedges.
2. Dot with babaganoush and sprinkle with salt, pepper and a drizzle of olive oil.
3. Top with some freshly dried herbs.
4. Repeat with remaining batter, adding more olive oil to the pan before pouring in the batter each time.