

Nutella and Banana Socca (Chickpea Flour Crepes)

Makes 2-3

Socca

$\frac{3}{4}$ cup chickpea flour

$\frac{1}{4}$ cup rice flour

1 cup water

1 tablespoons canola oil or vegetable oil, plus extra for cooking

$\frac{1}{2}$ cup Nutella

2 bananas, thinly sliced on the bias

$\frac{1}{4}$ cup sliced or slivered almonds, toasted in a dry skillet over high heat, just until golden

Confectioner's sugar

Combine both flours, water and canola oil in a blender and mix until smooth or add ingredients to a medium bowl and whisk by hand until smooth. Cover and let rest for a half hour on counter. (Make batter may be prepared up to three days ahead and refrigerated; bring to room temperature before cooking.)

Cook Socca:

Heat a large nonstick skillet over medium-high heat. Once the pan is hot, add 1-2 tablespoons oil and swirl it around to coat the pan. Move pan off heat, and working quickly, add $\frac{1}{3}$ cup (or a bit more, more depending on size of skillet) batter and working very quickly, rotate the pan to spread evenly. Cook about 3 minutes, or until socca is brown and crispy on the edges and blistered in spots. Run a thin spatula underneath to loosen socca; flip over to brown other side, adding more oil if needed. Repeat with remaining batter.

Spread a thin layer of Nutella over socca. Top with sliced bananas and optional toasted almonds. Add confectioner's sugar to mesh sieve and dust evenly over socca. Serve immediately.