

Farinata

6 servings

INGREDIENTS

1 ½ cups garbanzo flour
2 cups lukewarm water
1 ½ tsp kosher salt
½ tsp minced rosemary (optional)
5 Tbsp olive oil
Fresh Pepper to taste

DIRECTIONS

1. Combine garbanzo flour and water in a bowl; whisk until batter is smooth. Cover bowl with plastic wrap or a plate and let stand at room temperature for 2 hours. Skim as much foam as possible from top of batter. Whisk salt, rosemary, and 3 tablespoons olive oil into batter.

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2. Preheat oven to 500 degrees F (260 degrees C).
 3. Place a 10-inch cast-iron skillet over high heat and heat until smoking hot. Pour 2 tablespoons olive oil in skillet and swirl to coat bottom of skillet with oil. Continue to heat until oil shimmers and a wisp of smoke rises from oil.
 4. Quickly pour batter into hot oil; carefully transfer skillet to preheated oven.
 5. Bake in the preheated oven until cake is browned and crusty, 25 to 30 minutes. Transfer immediately to a plate, cut into wedges, and serve hot. Garnish with freshly ground black pepper.