

Socca with Roasted Mushrooms and Pomegranate Molasses paired with Davis Estates Zephyr

INGREDIENT

Socca

1 cup chickpea flour
½ cup all purpose flour
1 tablespoon salt
½ tablespoon black pepper
1 egg
1 ¼ cups water
1 tablespoon olive oil
¼ cup heavy cream
pomegranate molasses (for garnish)

Roasted Mushrooms

2 pounds mixed mushrooms; cremini, maitake,

SERVES: 6

portabella, etc., washed trimmed and sliced
¼ cup olive oil
2 tablespoons chopped fresh herbs (parsley, chives, tarragon, thyme, or any other herbs.
salt and pepper to taste

Mushroom Aioli

1 egg yolks
1 teaspoon Dijon mustard
1 to 1½ tablespoons porcini mushroom powder
1 cup neutral oil (grapeseed or sunflower recommended)
Salt and freshly cracked black pepper, to taste
1 teaspoon lemon juice or white wine vinegar
1 small garlic clove, grated or mashed

METHOD:

Socca

- Sift chickpea and all-purpose flour together in a bowl.
- In another bowl, whisk together the water, cream, egg, salt, and pepper.
- Add the flour mix to the wet ingredients and stir until smooth. Mix in the olive oil.
- Heat a medium skillet over medium heat and add ¼ tsp olive oil.
- Spoon batter into the pan and cook until browned on the bottom.
- Flip and cook the other side for about 1 minute. Repeat with remaining batter.

Roasted Mushrooms

- Preheat oven to 375°F.
- Toss mushrooms with olive oil, salt, and pepper.
- Transfer to a baking sheet and roast for 10–12 minutes or until soft.
- Toss with chopped herbs and adjust seasoning to taste.

Mushroom Aioli

- Mix the porcini powder with 1–2 teaspoons of warm water to make a thick paste. Let sit for 5 minutes to bloom and intensify the aroma. (This helps the flavor spread evenly in the aioli.)
- In a large mixing bowl, whisk together the egg yolks, Dijon mustard, and lemon juice until smooth and slightly pale.

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- Begin dripping in the oil very slowly while whisking constantly. Once the emulsion starts forming and thickens, switch to a slow stream.
- Whisk in the porcini paste once the aioli is fully emulsified and thick.
- Add salt and freshly cracked black pepper to taste. Adjust porcini level if you want it to be earthier or stronger.

To Finish:

Place Socca on plate, top with roasted mushrooms and aioli. Fold in half and lightly drizzl pomegranate molasses over the top. This is a lovely side dish or as a light main course with salad and of course a glass of Davis Estates Zephyr.