

# Chickpea Pancakes, Whipped Feta & Roasted Tomatoes



**Serves 2**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

200g cherry tomatoes on the vine  
oil  
100g gram flour  
1/2 tsp baking powder  
thyme, a few sprigs  
1/4 tsp black peppercorns, crushed  
50g feta  
2 tbsp Greek yoghurt  
salad leaves to serve

1. Heat the oven to 220c/Fan 200C/ Gas 7. Put the cherry tomatoes onto a tray, sprinkle with oil and season. Roast in the oven for 20 minutes or until softened and a little charred.
2. Put the gram flour, baking powder, thyme leaves, black pepper and a good pinch of salt into a bowl and whisk together with 125-150ml of water. The batter should be thick but pourable.
3. Tip the feta and yoghurt into the bowl of a small food processor and whizz until smooth.
4. Heat a little oil in a large non-stick frying pan over a medium-high heat and pour in half of the batter in 2 dollops to make 2 pancakes. Cook for 5 mins, lifting up the edges to check they are crisping, use a spatula to flip and cook the other side for another 5 mins. Put into the oven to keep warm and repeat with the remaining batter to make another 2 pancakes.
5. Serve the pancakes with a good spoonful of the whipped feta, the roasted tomatoes and some dressed salad leaves.