Chickpea Crepes with radicchio and tofu

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Ingredients

2 servings

Crepes

- 1 cup chickpea flour
- 1/2 tsp salt
- 1 tbsp olive oil
- 1 cup water
- pinch of pepper
- 1/2 baking powder

Filling

- 60g of leek

- 100g of radicchio
- 100g of tofu
- 1 tbsp wine vinegar

Dip

- 1 tbsp hot ketchup
- 1 tbsp soy yogurt
- 1/2 tsp savory

Instructions

Slice the tofu and put in a dish for about 15'.

In a little bowl mix ketchup, yogurt and savoy.

Slice the radicchio and the leek.

Put in a large bowl chickpea flour, salt, oil, water and pepper, mix until smooth and finally add the backing powder. Rest the dough for about 5'.

Cook the pancakes in a small pan with a drop of oil, until browned both the sides. It takes less than 2 minutes.

If you want you can use the crepes for sweet dishes, for example served with a spoon of agave syrup.