

SAVOURY OLIVE CAKE WITH SWEET PEPPERS



INGREDIENTS

4 

- 250 g flour
- 1 sachet baking powder (10 g)
- 4 eggs
- 50 g milk
- 25 g olive oil
- 100 g Bresc Black Kalamata olive tapenade
- 10 g Bresc Freshly chopped garlic
- 150 g feta cheese, in small cubes
- 50 g Bresc Peperoni marinati
- Salt and pepper

USED BRESC PRODUCTS



Black Kalamata olives tapenade 1000g



Freshly chopped Spanish garlic 450g



Peperoni marinati 1000g

PREPARATION METHOD

Preheat the oven to 180°C. Sieve the flour with the baking powder into a bowl. Add the eggs, milk and olive oil in that order and beat to a smooth batter. Mix in the olives, feta cheese and sweet peppers. Season with salt and pepper. Pour the batter into a baking tin. Bake the cake in the middle of the oven for approx. 55 minutes, until it is firm and golden-brown. Leave to cool until it is luke-warm or cold. Turn out the cake from the tin, then slice.