Savoury olive cake with sweet peppers



Ingredients

10

- 625 g flour
- 3 sachet baking powder (10 g)
- 10 eggs
- 125 g milk
- 65 g olive oil
- 250 g Bresc Black Kalamata olive tapenade
- 25 g Bresc Freshly chopped garlic
- 375 g feta cheese, in small cubes
- 125 g Bresc Peperoni marinati
- Salt and pepper

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.

Used Bresc products



Bresc Black Kalamata olives tapenade 1000g



Bresc Freshly chopped Spanish garlic 450g



Bresc Peperoni marinati 1000g

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