

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

USED BRESC PRODUCTS



Bresc Black Kalamata olives tapenade 1000g



Bresc Freshly chopped Spanish garlic 450g



Bresc 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.