

Savory cake with sun-dried tomatoes, olives, and mozzarella

Ingrédients

- 4 eggs
- 1 pinch of salt
- 1 finely chopped garlic clove or 1 teaspoon of garlic powder
- 1 teaspoon of dried oregano
- 110g of olive oil
- 200g of flour
- 6g of baking powder
- 40g of whole milk
- 50g of full liquid cream
- 250g of mozzarella
- 75g of chopped Taggiasche olives
- 100g of chopped sun-dried tomatoes

Préparation

1. First recipe of this new savory category, a cake of course!
2. A savory cake, then, in a summer version here since it is filled with sun-dried tomatoes, olives, and mozzarella
It's up to you to adapt it according to the seasons and your tastes, with other cheeses, other herbs, caramelized onions, dried fruits (a hazelnut/hazelnut oil/Hokkaido pumpkin/goat cheese version for autumn, for example).
3. Let your cravings and pantry speak!
4. Preparation time: 25 minutes + 1 hour of baking For a 22 to 24cm cake: Ingredients: 4 eggs 1 pinch of salt Pepper to taste 1 finely chopped garlic clove or 1 teaspoon of garlic powder 1 teaspoon of dried oregano of olive oil of flour of baking powder of whole milk of full liquid cream of mozzarella of chopped Taggiasche olives of chopped sun-dried tomatoes Recipe: Whisk the eggs with the salt and pepper.
5. Add the garlic and oregano, then the olive oil.
6. Incorporate the previously sifted flour and baking powder, followed by the milk and cream.
7. Finally, incorporate the mozzarella cut into small pieces, as well as the olives and sun-dried tomatoes.
8. Pour the batter into a greased or parchment-lined mold.
9. Bake in the preheated oven at 165°C for about 1 hour (the tip of a knife inserted into the cake should come out clean).
10. Let cool slightly, then unmold the cake on a rack and let it cool before indulging!