

Savory Cake Recipe

A savory "cake" recipe that is usually served with an apéritif during an apéro (happy hour). It can also be prepared in advance and frozen, in order to be served at breakfast.

PREP TIME	COOK TIME	TOTAL TIME
15 minutes	45 minutes	1 hour

Ingredients

Base Ingredients

- 1 cup of flour
- 4 eggs
- 3/4 cup of grated cheese
- 1/2 cup of milk
- 1/4 cup of olive oil
- 1 sachet (1/2 tablespoon) of baking powder
- pinch of salt and pepper

Substitutable Ingredients

- 3/4 cup of bacons lardons or chopped ham
- 1/4 cup of pitless sliced olives

Instructions

1. Preheat the oven to 180°C (350°F).
2. Mix the milk and eggs using a mixer.
3. Add flour, salt, pepper, and baking powder and mix it all together into a smooth and creamy texture.
4. If you are using bacon lardons, cook them for 7-10 minutes in a fry pan.
5. Stir in the chopped ham, olives, cheese, and olive oil to the mixture.
6. Grease the deep dish baking tray with some olive oil or butter, so that the cake does not stick.
7. Transfer the mixture to a deep dish baking tray and put in the oven for 45 minutes at 180C (350F) until the top is lightly browned.
8. Serve slightly warm or at room temperature.

Notes

If you would like to try other ingredients in the savory cake, you can substitute other ingredients like:

- Smoked Salmon, avocado, and tomato confit
- Roquefort and cauliflower
- Dried tomatoes
- Fig and goat cheese
- Spinach and feta

