

Olive cake

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour 30 minutes

Chef's Notes

Can be served in slices or cut into cubes as an amuse-bouche.

You can use only black or only green olives or mix them with the percentage you like.

Step 1: mise en place

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| • 100 g black olives | Cut the olives in four. |
| • 70 g green olives | |
| • 180 g back bacon | Cut the back bacon in small dice (approx. 0.5 cm). |
| • 100 g Comté or Gruyère cheese | Cut the cheese in small dice as well, same size as the back bacon. |
| • 4 eggs | |
| • 150 g flour (AP or bread) | Have all the remaining ingredients ready. |
| • 3 tbsp olive oil | |
| • 150 ml milk | Get a non sticky rectangular mould and brush it with olive oil or place a piece of parchment paper inside. |
| • 14 g baking powder | |
| • salt & pepper | Pre-heat the oven at 180°C (350°F). |

Step 2: mixing the ingredients - 1st step

In a large bowl, mix the flour, as well as the baking powder and 2 pinch of salt, then make a hole in the middle.

Break the eggs one by one and mix roughly together.

Add the milk slowly and mix well until the flour is nicely dissolved.

Add the oil and mix again.

Step 3: mixing the ingredients - 2nd step

Combine the olives, back bacon, cheese and pepper (to taste) to the flour-egg mixture.

Add more salt if you are using a cheese and/or olives which aren't very salty.

Transfer this batter into the mould.

Step 4: baking

Bake the cake between 1 hour and 1 hour and 15 minutes at 180°C (350°F).

Check with a knife after one hour, the blade must be clean when you take it out from the cake. If not let it bake a little longer.

Step 5: cooling

Once the cake is nicely baked, wait 5 minutes and then unmould it and let it cool on a wire rack.