

# 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

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