

# HAM AND OLIVE CAKE



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 45 min - **Equipment :** 1 rectangular cake tin

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## **Ingredients :** 6

- 150 g plain flour - 125 ml hot milk - 3 eggs - 100 g gruyère cheese - 1 tbsp baking powder -  
GARNITURE - 200 g cooked ham - 100 ml olive oil - 75 g pitted green olives - salt, pepper

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1. Preheat your oven to 180 °C (gas mark 4).
2. Fit the 2-mm grater disc in the midi bowl and grate the cheese. Set aside.
3. Put the olives in the mini bowl and pulse 2-3 times. Dice the ham.
4. Fit the metal blade in the main bowl and blend the flour and eggs for 40 seconds.
5. Press STOP and scrape. Via the opening, add the hot milk and olive oil while the processor is still running. Scrape the flour off the bowl walls using the spatula provided. Stir in the baking powder, olives, cheese, ham, salt and pepper. Pulse 2-3 times to combine thoroughly.
6. Transfer the mixture to a buttered cake tin.
7. Bake in the oven for approx. 45 minutes. Check that the cake is done by inserting a skewer. If it comes out clean, the cake is ready.
8. Allow the cake to cool in the oven with the door ajar. Turn out and serve.

## **Chef's tip :**

you can use any flavours you like – the only limit is your imagination

Patissier Multifunction ■

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Compact 3200 XL ■

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