



Savoury loaf

“ *A recipe for a savoury cake that can be adapted according to your taste. Diced chicken, cubes of cheese, olives or even small grilled vegetables: the choice of flavours is endless!* ”

For: 6-8 people

Time: 15 minutes

Cooking: 45 minutes

Difficulty: ★★★

Accessories:



Ingredients

170 g flour
4 eggs
50 ml olive oil
100 ml white wine
10 g baking powder
Salt
Black pepper

Your choice of ingredients:

Olives, diced chicken,
cubes of cheese...

Preparation

1- In the stainless steel bowl fitted with the beater and the lid, pour the flour, eggs, olive oil, white wine and baking powder, starting at speed 1 and then increasing to speed 3.

2- Add your choice of garnish (meat, grilled vegetables, cheese, etc.) and mix for a few seconds at speed 1.

3- Pour the mixture into a cake tin that has been buttered and floured, and bake for approximately 45 minutes in an oven pre-heated to 180 °C.

Test with a knife to check it is cooked. If the blade comes out clean, your cake is baked!