



# Savoury cake

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	30 Mins
Portions	8
Appliance	CombiSteamer V6000 PowerSteam from 2022

with sweet piquante peppers

## Mixture

---

- 4 egg whites
- 1 pinch of salt
- 4 egg yolks
- 100 ml milk
- 100 ml olive oil
- 1 tsp salt
- 120 g mozzarella pearls, drained
- 100 g grated Gruyère
- 100 g sweet piquante peppers (e.g. Peppadew), drained, cut into strips
- 50 g black olives, pitted, halved
- 250 g plain flour
- 1 tbsp baking powder

## Mixture

---

Beat the egg whites and salt until stiff and put to one side.

Put the egg yolks, milk, olive oil and salt in a mixing bowl and mix together with a balloon whisk. Mix in the rest of the ingredients up to and including the olives. Add the flour and baking powder and mix to form a smooth mixture.

Gently fold the stiff egg whites into the mixture.

## Baking

---





Turn the mixture into the cake tin and put on the hardened glass dish in the middle shelf position of the cooking space. Bake at 200 °C for 30 minutes using the Power hot air with steaming mode.

Leave to cool before serving.

## Cooking steps

---

**Power hot air with steaming 200 °C for 30 Mins**

## Accessories

---

Hardened glass dish

Microwave-safe cake tin

## Additional information

---

Created on

05.09.2023

