



Savoury cake

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Portions 8

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

Additional information

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