Savoury cake

Recipe by V-ZUG Ltd.

with sweet piquante peppers

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

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