



# Savoury cake

Recipe by V-ZUG Ltd.



|              |                                            |
|--------------|--------------------------------------------|
| Preparation  | 20 Mins                                    |
| Cooking time | 30 Mins                                    |
| Portions     | 8                                          |
| Appliance    | CombiSteamer V6000<br>PowerSteam from 2022 |

with sweet piquante peppers

## Mixture

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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

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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

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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

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

## Accessories

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Hardened glass dish

Microwave-safe cake tin

## Additional information

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