

# Olives Loaf

CUISIMAGES

Ref :  
**6501**

Type :  
Aperitif

Preparation :  
30 mn  
Rest:

Cooking :  
45 mn  
At 180°C

Cost :  


Difficulty :  


Origin :  




## For 8 persons

- 3 eggs
- 150 g flour
- 1 sachet baking powder
- 100 ml sunflower oil
- 125 ml milk
- 100 g grated gruyere
- 200 g ham
- 75 g green olives
- Salt and pepper



Preheat the oven to 180°C for 15 min.

Dice green olives and ham.  
Mix eggs, flour, baking powder, salt and pepper.



Add oil slowly.

Add hot milk and mix well.



Add grated gruyere, green olives and ham.

Mix well.



Pour into a cake pan.

Place on the middle rack and bake at 180°C for 45 min.



Recommandation  
Variante  
Wine

Cut the cake in large sections or cubes for an aperitif.