



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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