

## French Olive Cake Recipe

Makes 3 – 2x3x5.5-inches Mini Loaf Bread Pans or one Large.

Savory cakes are very popular in France, everyone has its own version and makes them for appetizers with drinks when you have a guests over. Measuring by weight is far more accurate than measuring by volume. If you are serious about baking and want to produce consistently excellent products, use a scale.

### Tapenade

4 ounces (125g) Kalamata or black olive, pitted (preferably oil-cured)  
4 ea. (5g) anchovies  
1 Tbsp (15ml) extra virgin olive oil  
2 sprigs fresh thyme (leaves only)  
A few fresh oregano leaves  
1 lemon and 1 orange zest  
Ground black pepper.

**Method:** Puree all ingredients together. Can be refrigerated for up to 2 weeks.

### Cake Batter

4 ea. (200g) large fresh eggs  
1 Tbsp (15g) brown sugar  
1/4 tsp (1g) salt  
0.4 cup (100ml) extra virgin olive oil  
1/2 cup (125ml) white wine (Chardonnay) or milk  
1.7 cups (250g) all-purpose flour, sifted  
2 tsp (10g) baking powder, sifted  
2 ounces (60g) tapenade (save remaining for later use)

### Olive Mixture

6 ounces (180g) green olives (preferably Castelvetrano), pitted and drained  
6 ounces (180g) Kalamata olive, pitted and drained  
6 ounces (180g) cooked ham, cut into large cubes (optional)  
1 Tbsp (10g) flour  
Coat olives and ham with flour to prevent them from sinking into the bottom when baking.

**Toppings:** A drizzle of olive oil, some shredded parmesan or gruyere or a mix of both.

BRUNO ALBOUZE

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### Method

In a stand mixer fitted with the whisk attachment, beat eggs, brown sugar and salt on high speed until light and fluffy; about 3 minutes. Continue beating and slowly pour in the olive oil while the blender is running, to emulsify the mixture. Lower the speed and add the wine. Add the sifted powders and mix on low speed until just combined and transfer the olive cake batter into a large clean container. Meanwhile, coat olives and ham with a tablespoon (10g) of flour and fold olives mixture in the batter along with the tapenade. Grease and fill whatever loaf bread pan or mold you have and bake.

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### Baking

Set the oven rack adjusted to the middle position and bake in a preheated 400°F (205°C) oven for 15 minutes then, lower the heat to 350°F (180°C) and continue baking for 25 minutes more. Remove cakes from the oven and set oven to broil. Top cakes with a drizzle of olive oil and some shredded cheese then place cakes under the broiler for about 3 minutes to brown lightly. Let cool 5 minutes and carefully unmold cakes. Let cool completely before slicing. Olive cake slices can be toasted to release all its parfums. Delicious alone or with a slice of ripe tomato, avocado, a dollop of goat cheese, a fried or hard-boiled egg, a spoon of scrambled eggs etc... Olive cake can be stored days in the refrigerator – avoid freezer though.