

Olive and chicken cake



Ingredients for the tapenade

1 g (1/4 tbs) salt
2 stalks of fresh thyme, leaves only
Zest of one lemon
Zest of one orange
125 g of mixed olives pitted (Black, green, kalamata)
15 ml (1tbs) olive oil

Ingredients for the cake batter

4 large eggs
100 mL (1/4 of a cup) olive oil
125 mL (1/2 cup) milk
250 g (2 cups) plain flour
10 G (2 tbs) baking powder
pinch of salt
360 g (2 cups) mixed olives pitted (Black, green, kalamata)
1 chicken breast diced and stir-fried lightly
10 G (1 tbs) flour

To make the tapenade

Mix all the ingredients in a mixer and blend well. Set aside. Ingredients for the tapenade

To make the cake

Grease a bread pan with butter and coat with flour or line it with baking paper.

Warm the oven on 180°C (350°F).

In a standing mixer, beat the eggs and the salt on high speed until light and fluffy. This might take three minutes.

Slowly pour the olive oil while the blender is running. Lower the speed and add the milk. Add the flour and baking powder. Stop the mixer.

Coat and the chicken pieces and the olive mix with the flour and add the mix to the batter along with the tapenade you set aside before.

Transfer the batter into the prepared pan and bake a cake for 25 to 35 minutes.

Let's cool in the pan, transfer to a cooling rack, slice the bread and enjoy it with drizzles of olive oil fresh or dried tomatoes and basil leaves.