

Olive Bread

2 cups & 2 tbsp of flour
4 eggs
150 grams (6 oz) pitted olives
250 grams (8 oz) chopped ham
150 grams (6 oz) chopped bacon
150 grams (1 ½ cups) grated cheese –
Gruyere, Swiss or Emmental
1 ½ tsp of baking powder
½ cup of white wine
½ cup of olive oil
Pepper



Mix the flour and the baking powder, and then add the eggs, white wine and olive oil.
Mix until smooth.

Add progressively the chopped ham, bacon, olives cut in rounds, pepper and the grated cheese.

Pour the mixture into a greased mold.

Place in the hot oven (450 degrees) for about an hour or until a toothpick comes out clean.

Remove from the oven, let cool and then de-mold.

Slice and enjoy!

Can be served as a first course and ideal served cold as an appetizer. Prepared in advance, it also freezes well.