

## MINI OLIVE CAKES

- 7 oz Couturier Fresh Goat Cheese
- 7 oz Pitted green olives
- 2/3 cup Flour
- 1 packet Dry yeast
- 3 Fresh eggs
- 2 Tbsp Olive Oil
- 9 Tbsp Hot milk
- 3/4 cup Grated Gruyère cheese

1. Sauté the pitted olives with a spoonful of olive oil for 15 minutes and set aside on paper towels.
2. In a salad bowl, mix the flour, yeast, eggs, oil, hot milk, olives, diced Couturier Goat Cheese, and Gruyere cheese.
3. Divide the preparation into small silicone molds for 25 minutes in a hot oven at 350°F.

### ADDITIONAL INFORMATION

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| <b>Ingredients</b>  | <a href="#">1 packet Dry yeast</a> , <a href="#">2 Tbsp Olive oil</a> , <a href="#">2/3 cup Flour</a> , <a href="#">3 Fresh eggs</a> , <a href="#">3/4 cup Grated Gruyere cheese</a> , <a href="#">7 oz Couturier Fresh Goat Cheese</a> , <a href="#">7 oz Pitted green olives</a> , <a href="#">9 Tbsp Hot milk</a> |
| <b>Course</b>       | <a href="#">Sides</a> , <a href="#">Starters</a>   |
| <b>Cuisine</b>      | <a href="#">American</a>   |
| <b>Category</b>     | <a href="#">Bread</a> , <a href="#">Cakes</a>  |
| <b>Serving Size</b> | 6  |