

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

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