

Asparagus Cake - Salty, Delicious And Colourful

Ingredients:

Difficulty: Easy

(makes 1 loaf, in 22x9, h:7cm loaf pan)

(adapted from BBC Good Food)

3 dl + 1 tbsp + 5 tsp / 1 + 1/3 cups all-purpose flour

2 tsp baking powder

1/4 tsp salt

1 tbsp dried thyme

3 eggs

1 dl milk

1 dl olive oil (plus a little more for greasing the pan)

1.5 dl green olives, pitted and roughly chopped

100 gr. sun-dried tomatoes, roughly chopped

100 gr. cheddar (or another hard cheese you like), grated

400 gr asparagus (when wooden parts are cut and peeled if needed, you should have clean, good asparagus parts of about 250 gr.), cut into 3 pieces each, cooked in boiling salty water for 2 minutes and drained well

Instructions:

1. Preheat the oven to 180C. Grease the loaf pan with olive oil and cover with baking paper.

2. In a big bowl, put flour, baking powder, salt and dried thyme and whisk a little and then make a well in the middle.

3. Beat the eggs lightly. Pour eggs in the middle of flour mixture, followed by milk and olive oil. Whisk until all ingredients are well combined.

4. Add olives and sun-dried tomatoes. Leave just a bit of cheddar aside and add the rest to mixture. Put aside 5-6 pointy pieces of asparagus and add the rest to the mixture. Mix all ingredients well - using a spatula makes it easier.

5. Transfer the batter into loaf pan and smooth the surface. Arrange asparagus pieces on top, together with grated cheddar that you put aside before. Put in the oven, in medium rack and bake for 40 mins - until cake gets firm and gets a nice, golden colour. When baked, take it out of the oven and let it cool inside the pan for 10-15 minutes before removing from the pan. Continue cooling for more before serving. Enjoy!