

Cake with surimi, crystallized tomatoes and roasted sweet peppers

■ 0,33lb of grated surimi, 3 eggs, 0,11lb of cutted crystallized tomatoes, 0,11lb of cutted roasted sweet peppers, 1/2 desertspoon of fresh thyme, 0,22lb of butter and a little for the cake tin, 0,22lb of grated emmental, 0,33lb of flour, 1 yeast bag, and salt.

■ In a bowl, dissolve butter with the microwaves.

■ Preheat your oven at 356°.

■ In a salad bowl, mix the flour with yeast and the eggs. Mix with a whip until the mixture is quite homogeneous. Add butter and mix.

■ Add surimi, crystallized tomatos, roasted sweet pepper, thyme and grated emmental, mix.

■ Put the paste in the buttered cake tin and put in the oven for 40 minutes.

