

Cake tomato goat's cheese hamtuna

■ 3 eggs, 5,3lb of flour, 1 bag of yeast, 0,4lb of goat's cheese, 3,5oz of milk, 3 shallots, 0,4lb of dices of ham, 2 tablespoons of double concentrate of tomato, 1 tablespoon of spices of Provence, 3,5 tablespoon of oil, salt, black pepper, and a little piece of butter for the tin cake.

■ Preheat your oven in 350 °

■ Peel and chop shallots, and make them return 5 minutes in a small pan with the olive oil.

■ In a salad bowl, incorporate the yeast into the flour. Add beaten eggs, oil, milk, and concentrate of tomato. Mix, please.

■ Cut the cheese in dices then add them to the mixture with the ham, the spices, and the shallots. Salt and pepper.

■ Butter your cake tin, and pour the mixture in. Put in the oven for 50 minutes. Verify the cooking by pricking the cake with a knife, if it emerges dry, it is because it is cooked.

■ Let cool and turn out of the tin.

