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- 180 g flour
- 1 sachet of baking powder
- 10 cl olive oil
- 10 cl milk
- 100 g grated cheese
- 3 eggs
- Salt and pepper
- 2 fresh tomatoes, diced
- Herbs of Provence
- A few black olives

### □ Preparation:

1. Preheat your oven to 180°C.
  2. In a bowl, mix the flour and baking powder. Make a well in the center.
  3. In another bowl, beat the eggs with the milk and olive oil. Pour this mixture into the flour well.
  4. Gently fold in until you get a smooth dough. Then add 50 g grated cheese. Season with salt and pepper.
  5. Divide the dough among the muffin molds. On top, add the diced tomatoes, the remaining grated cheese, a pinch of herbes de Provence, and a black olive to each muffin.
  6. Bake for 25 minutes, starting with fan-assisted heat and finishing with normal heat.
- Enjoy!