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□ Ingredients (for 8 people):

- 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!