



Savory mushroom cake

15'

Hands on

40'

Cook Time

8-10

Portion(s)

2

Difficulty



Ingredients

- 350 g champignon mushrooms
- 2 tablespoons olive oil
- salt
- pepper
- 250 g Greek strained yogurt
- 2 eggs
- 100 g melted butter or olive oil
- thyme
- rosemary
- 80 g gruyere cheese, grated
- 350 g all-purpose flour
- 2 tablespoons baking powder

Method

- Preheat oven to 180* C (350* F) Fan.
- Place a **pan** over medium heat and add 2 tablespoons of olive oil.
- Thinly **slice** the mushrooms and add to pan.
- Season with salt and pepper. Sauté for 5 minutes, until their volume decreases.
- Drain and set aside for 10 minutes, until the excess moisture drains.
- In a **bowl**, combine the yogurt, eggs, melted butter, thyme, rosemary, lemon zest and gruyere with a wooden spoon. Then add the mushrooms.
- In a separate bowl, combine the flour, baking powder, salt and pepper. Add to bowl with yogurt mixture and mix thoroughly.
- Transfer batter to a **10x30 cm baking pan** greased with butter and flour and bake for 30-40 minutes.
- When ready, remove from oven and allow to cool.
- Cut into pieces with a serrated knife and serve.

Διατροφικός πίνακας

Nutrition information per portion

281 Calories (kcal)	14.0 Total Fat (g)	7.9 Saturated Fat (g)	29.0 Total Carbs (g)
14%	20%	40%	11%
2.3 Sugars (g)	9.3 Protein (g)	1.6 Fibre (g)	0.8 Sodium (g)
3%	19%	6%	13%