

Friseline, Comté and pistachio cake

Preparation

- 1- Preheat the oven at 180° C/356 °F.
- 2- Chop Friseline finely and quickly fry it with olive oil. Season it.
- 3- Cook the bacon rashers.
- 4- Mix the eggs, flour, baking powder, olive oil, salt and pepper.
- 5- Add the Comté cubes, crushed pistachio, Friseline and bacon rashers.
- 6- Pour the mixture in a buttered and floured baking pan.
- 7- Bake in the oven for 40 minutes at 180° C/356 °F.

For 8 persons

- 3 Friseline
- 3 Eggs
- 250 g of Bacon rashers
- 175 g of Flour
- 1 teaspoon of Baking powder
- 5 cl of Olive oil
- 10 cl of Milk
- 160 g of Comté cube
- 80 g of Pistachio
- Salt, pepper