

SILPAT®

A French Revolution in Baking.

Savory Cake with Dijon, Parsley & Gruyere Cheese

Preparation time: 30 mins

Baking time: 15 mins

Mold: Mini Loaf Tray 9 Hole

INGREDIENTS:

Dijon mustard	50 g	1.8 oz.	3 Tbls + 1 tsp
Butter, unsalted, room temperature	120 g	4.2 oz.	½ cup+1 tsp
Salt	4 g	.14 oz.	¾ tsp
Black pepper, ground	2 g	.07 oz.	¾ tsp
Gruyere cheese, finely grated	100 g	3.5 oz.	1 cup + 2 Tbls
Eggs, room temperature	5 eggs	5 eggs	5 eggs
All-purpose flour	200 g	7.05 oz.	1 ½ cup
Baking powder	20 g	.7 oz.	2 Tbls
Fresh parsley, finely chopped	25 g	.9 oz.	½ cup

METHOD:

- Preheat the oven to 325°F/170°C.
- Sift the flour and baking powder together.
- In a stand mixer with the whisk attachment, mix the mustard, butter, salt and pepper for 2 minutes on medium speed.
- Mix in the gruyere cheese
- Add in portions and alternating, the eggs and sifted flour on low speed until just combined.
- Fold in the parsley.
- Fill the mould 3/4 of the way full.
- Bake for 15 to 17 minutes.
- Allow to cool for 30 minutes and then unmold.

