

Published January 4th, 2023

This souffle-like loaf is perfect as a side or cut into savory bites

By Susie Iventosch



Kalamata Olive Loaf Photos Susie Iventosch

This savory olive dish resembles a loaf of bread, but is really more like a combination of bread and quiche. The consistency is kind of like a fallen soufflé, but it slices like bread. While it's a little hard to describe, it's super easy to eat (a lot) of the delicious and savory dish. We serve it as a side dish for dinner, but it would be just as good for breakfast, especially if you like eggs and olives, and it makes a fun appetizer, too!

I originally found this recipe in a little cookbook of Parisian recipes, but I no longer have the book and cannot remember the name of it, either. Although the dish was called Olive Cake in the cookbook, it's not at all like a cake, and really reminds me of a fallen soufflé because it poofs up nice and tall as it's baking, but once removed from the oven it settles down and becomes a bit more like a loaf. Also, if you allow the batter to sit for a couple of hours to let the flour absorb the liquids, the loaf will turn out with a lighter texture. I love it either

way and normally I'm in a hurry and bake it immediately.

We usually make this recipe with Kalamata olives, but any Greek olive, whether black or green work beautifully in this dish.

INGREDIENTS

4 tablespoons flour

2 teaspoons baking powder

1/4 teaspoon salt

4 large eggs, beaten

9 ounces milk (I use 2%)

3 ounces freshly grated cheese (Parmesan, Pecorino Romano or Gruyere)

3 ounces Kalamata olives, pitted and cut in half lengthwise (or other Greek olive)

1 tablespoon extra-virgin olive oil

DIRECTIONS

Grease or spray a 9x6 inch loaf pan. Preheat the oven to 425 F. (Reduce temp to 400 F if using a glass loaf pan.)

Combine flour, baking powder and salt in a large mixing bowl. Slowly add eggs, whisking to incorporate. Then whisk in the milk to blend. Stir in olives, cheese and olive oil.

Pour the batter into the prepared pan. Bake until firm to the touch and golden brown on top, approximately 30 minutes. Remove from oven and cool to room temperature. To serve as an appetizer, cut the loaf into bite-sized cubes, or cut into slices to serve as a side dish.



Photos Susie Iventosch



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>

Reach the reporter at: suziven@gmail.com

[back](#)

Copyright © Lamorinda Weekly, Moraga CA