Goat cheese and zucchini cake

Ingredients

150 g flour,1 packet of baking powder,3 eggs,125ml skimmed milk,2 zucchini (about 500 g),1 brick of goat cheese,3 tbsp. olive oil, a pinch of oregano, salt and pepper

Preparation

1   Preheat the oven gas mark 6 (180 ºC). Cut the zucchinis and cook them in a pan for 15 minutes. Add oregano, salt and pepper and let them simmer. In a bowl, pour the flour and baking powder, stir-in 3 eggs, olive oil and milk.

2   Add zucchini and goat cheese cut into small pieces. Pour the mixture in a cake tin and bake for at least 45 min.

3   Enjoy it with a green salad ... or simply cooled down and cut in small bites for a light nibble...

Cooks Note