



Asparagus bread with sun-dried tomatoes and olives

Ingredients:

100 milliliters of olive oil

250 grams of asparagus, each cut in three parts

200 grams of flour

1 tablespoon of thyme

3 big eggs, slightly scrambled

100 milliliters of milk

Black olives without pits

100 grams of sun-dried tomatoes, chopped

100 grams of grated hard cheese



Preparation: oven is heated up to 190 degrees. Grease the baking dish (or put in baking paper). The preferable size is 22 x10 x5 centimeters. The asparagus are boiled in salty water for 3-8 minutes. Then cooled under the cold running water and strained. Flour is mixed with thyme in a bowl, adding milk, eggs and oil mixing all the time. Mixing is done till the mixture becomes monolithic. 5 asparagus buds and few olives are set aside. The rest of asparagus, tomatoes, olives and 2/3 of cheese are added into prepared mixture and put into baking dish. It is decorated with asparagus and olives set aside, sprinkling over with the remaining cheese. It is roasted for 35-40 minutes, until bread seems to be strong and is of golden shade, with crispy edge. It is cooled by keeping 5 minutes in a baking dish to preserve the shape of the bread.