

Italian Cake with Picandou Cuisine & Creation

Informations

People : 4

Preparation : 30 min.



Ingredients

- 1 Picandou Cuisine & Creation
- 20 dried tomatoes
- 100 g black and/or green olives
- 6 slices of Parma ham
- Oregano
- Basil

Preparation steps

1. Start by placing plastic wrap in the bottom of a bowl. Chop the dried tomatoes and set them aside in a separate container.



2. Cut the olives into small pieces and set them aside.
3. Cut the ham into small pieces.
4. Chop the basil and oregano, then mix these herbs with Picandou Cuisine & Creation.
5. In the bottom of the bowl, place some chopped tomatoes and basil.
6. Add a layer of Picandou with herbs. Then, a thin layer of chopped olives. Again, a layer of Picandou. Then a layer of ham. Repeat until all the ingredients are used, making sure to finish with a layer of cheese.
7. **?? Refrigerate for a minimum of 2 hours.**
8. Then, remove the cake from the bowl and remove the plastic wrap.
9. Decorate with basil and oregano leaves.

? **Tip :Prepare the cake the day before to let it cool in the refrigerator overnight.**