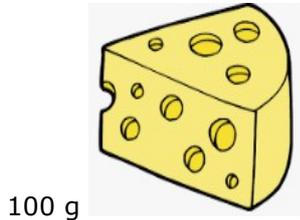
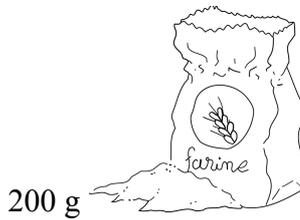


# Cake jambon gruyère tomate

## *Ingrédients :*



100 g



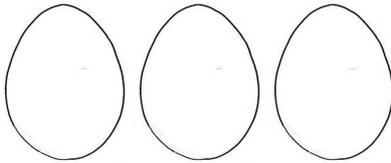
200 g



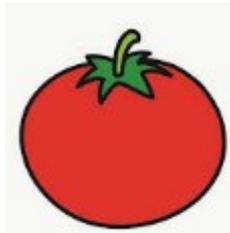
10 cl



2 tranches

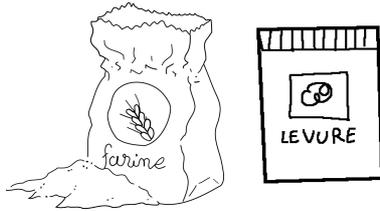


1 à soupe

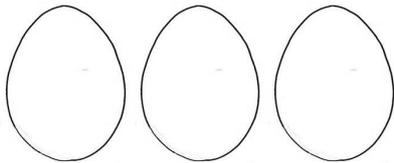


## Recette :

Mélanger

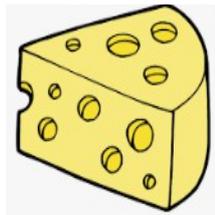


Ajouter



Assaisonner

Couper la tomate en petits morceaux (en enlevant les pépins), râper le gruyère et copuer le jambon en morceaux. Ajouter à la préparation.



Mettre au four 30 à 35 min à 180°.

