



Mexican tortilla cake



Ingredients

- 500 gram (vegetarian) minced meat
- 100 gram organic Gouda young, grated
- 100 gram organic Gouda cheese, grated
- 2 pieces of sweet pepper
- 1 pieces Red onion
- 2 pieces of spring onion
- 1 pieces of green jalapeño pepper
- 140 gram small tomatoes, halved
- 1 tin of corn
- 1 can of kidney beans
- 200 gram crème fraîche
- 4 pieces of tortilla wraps for the springform pan (23-24cm)
- 2 tablespoons Mexican spice mix

Are you low on inspiration but want something different? We'll get you started with this gorgeous tortilla cake that will be on the table in no time.

You see, this is a delectable variation on the familiar stuffed Mexican wraps!

Preparation

- 1: Preheat the oven to 175 degrees Celsius.
- 2: Heat a frying pan or frying pan with a dash of oil and fry the minced meat in it until loose.
- 3: Chop the red onion and finely chop the spring onion and pepper and the jalapeño into thin rings.
- 4: Rinse the kidney beans in a colander and drain. Drain the corn as well.
- 5: Add all the vegetables once the mince is almost cooked and fry for a few more minutes.
- 6: Add about 2 tablespoons of Mexican spice mix.
- 7: Then place the tortillas in the springform pan. Make sure they overlap and cover the edge of the springform pan. If they don't cover the whole springform pan, you can place 1 or 2 extra tortillas in the springform pan
- 8: Fill the lined springform pan with the mince mixture.
- 9: Spread the crème fraîche over this.
- 10: Garnish with the tomatoes and grated cheese.
- 11: Put the tortilla cake in the oven and bake for 30 minutes.

Serve your cake with extra nachos and possibly with a [homemade cream cheese sauce!](#)