



Crustless quiche

Serves 6-8 people

Ingredients

4 eggs
¾ cup milk
¾ cup heavy cream
1 Tablespoon flour
2 Tablespoons melted butter
Pinch of salt
Pinch of nutmeg

Method

- ✦ Beat all the ingredients together with a whisk until blended.
- ✦ Butter (or 'Pam') a pie dish and scatter a mixture of grated Cheddar & Swiss cheese over the bottom of the pie dish. (approx 1 cup of each).
- ✦ Pour egg mixture over top
- ✦ Sprinkle nutmeg over the custard
- ✦ Bake at 375⁰F for 40 minutes until the custard is firm, puffy & slightly brown.

Hint

You can add fried crumbled bacon, fried mushrooms, peppers etc. Just scatter these in with the cheese before you pour the custard over the top.