

Crustless Quiche Lorraine

- 60 g chopped onions
- 3 cloves garlic, minced
- 6 slices bacon
- 1 T unsalted butter
- 225 g shredded cheese
- 6 large eggs
- 180 ml milk and cream
- ⅛ tsp nutmeg
- ½ tsp salt
- ⅛ tsp cayenne



1. Preheat oven to **190°C**.
2. Cook **bacon**.
3. Add **onion** to bacon and sauté until tender.
4. Add in **garlic**. **Sauté for 30 seconds**. Remove from heat.
5. In large bowl, whisk together **eggs** and **milk** and **cream**.
6. Stir in the **cheese**, **salt**, **nutmeg**, **cayenne**, **bacon** and **onions**.
7. Pour mixture into prepared pan (buttered or sprayed)
8. Bake for **20-30 min** or until egg mixture has set. Check with toothpick or until egg mixture isn't jiggly.
9. Cool about **10 min**. before serving.