

Crustless Quiche

Serves 2

Ingredients

- 4 eggs.
- 350ml of milk.
- 2 tbsp of melted butter.
- 60g of plain flour.
- 1 teaspoon of salt.
- Any added ingredients you would like e.g. cheese, onion, ham, peppers etc.

1. Preheat the oven to 180 °c and lightly grease a tart tin.
2. Combine together the eggs, butter, salt, flour and milk.
3. Add your desired added ingredients.
4. Whisk until smooth and pour into the tart tin.
5. Bake in the preheated oven for 35 minutes, until set.
6. Serve hot or cold.

