

Crustless Egg and Cheese Quiche

By Sarah Copeland

Updated May 5, 2025

Total Time 1 hour, plus cooling

Rating ★ ★ ★ ★ ★ (1,435)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

If you love quiche, get to know this crustless version, dotted with cheese, mushrooms and herbs (and no fussy pastry to chill or roll). Once you master the perfect dairy-to-egg ratio, you'll find this recipe to be as much of an ally to the Friday fridge clean-out as it is to a brunch for friends. Pay close attention to the baking time: The center should be a touch wiggly when you remove the quiche from the oven. The end result is a quivering, spoonable custard that melts in your mouth, to be served with a bracing salad. Crisp greens with mustardy vinaigrette, or a citrus laced endive and radicchio number — anything in that vein will do.

INGREDIENTS

Yield: 4 servings

2 tablespoons unsalted butter, plus more for greasing the pan

1 tablespoons fine plain dry bread crumbs

2 heaping cups/4 ounces stemmed and thinly sliced wild or button mushrooms

1 cup grated cheese, such as Comté, Gruyère, Emmental or Cheddar

1 cup half-and-half or heavy cream

1 cup whole milk

4 eggs, lightly beaten

½ teaspoon kosher salt

½ teaspoon freshly ground black pepper

½ teaspoon freshly grated nutmeg

PREPARATION

Step 1

Heat oven to 325 degrees with the rack positioned at the top.

Butter a deep 8-inch round, square or oval casserole generously and sprinkle all over with bread crumbs.

Step 2

Heat the 2 tablespoons butter in a large pan over medium-high heat. When melted and foamy, add the mushrooms and cook until lightly browned, about 3 to 5 minutes. Scatter the cooked mushrooms and grated cheese over the bread crumbs.

Step 3

Whisk together the half-and-half, whole milk, eggs, salt, pepper and nutmeg. Pour the mixture over the cheese. Sprinkle the top with Parmesan, and bake until the top is golden and the custard is just set in the center, about 40 to 45 minutes. Set aside 5 to 10 minutes to cool before serving. Sprinkle with chives, cut into wedges or scoop out, and serve.

TIP

¼ cup freshly grated Parmesan
(about 1 ounce)

2 tablespoons finely chopped
chives, for serving

*To serve 8 to 10, double the recipe, and bake in a 9-by-13-inch pan
for about 1 hour.*

Private Notes

Leave a Private Comment on this recipe and see it here.