



NOODLE KUGEL

Introduction

Kugel is a traditional Ashkenazi dish that is prepared in many ways, in a form of casserole, sweet or exquisite. Its name comes from the German word kugel, meaning round, referring to the traditional dish in which it was baked.

We propose a sweet version of the lokshn kugel, or in Yiddish: noodle kugel.

INGREDIENTS (6 PORTIONS)

- Approx. 250/300 g of wide egg noodles
- 300 g cup of cottage cheese
- ½ teaspoon of kosher salt
- 3 eggs
- 40 g of granulated sugar
- 1 teaspoon of vanilla extract
- 2 tablespoons of red raisins
- soft butter to grease the pan

Preparation method

• Step 1

Boil water in a large pot.

• Step 2

Preheat the oven to 180°C and lightly grease a 25 x 35 cm rectangular baking tin with butter.

• Step 3

Put the cottage cheese, salt, eggs, sugar and vanilla in a large mixing bowl. Beat until the mass is smooth and well combined. Add the raisins and mix well.

• Step 4

Boil water in a wide pot, add 2 pinches of salt. Add the noodles and boil uncovered for approx. 5 minutes. Drain the noodles, rinse with cold water and drain.

• Step 5

Add the noodles to the cheese and egg mixture, mix gently. Pour the mass to a baking tin. Cover the baking tin with aluminium foil and bake in the oven for 50 to 60 minutes, or until the kugel is lightly golden on top and hardened inside. Remove the foil

halfway through baking, if the kugel does not
turn brown on top.

Smacznego!