



Tart Cherry- Ricotta Kugel

Ingredients:

1/3 cup orange liqueur
8 ounces (about 1 ½ cups) dried tart cherries
4 tablespoons unsalted butter, divided, plus more softened butter for greasing dish
¾ lb egg pappardelle (preferably DeCecco)
2 lbs whole milk ricotta
3 large eggs
2 large egg yolks
1 cup whole or 2% milk
½ cup plus 2 tablespoons sugar
1 teaspoon finely grated lemon zest plus 1 whole lemon for garnish
¾ teaspoon salt

Directions:

Position rack in center of oven and preheat to 350F.

Generously grease a 3 ½ quart shallow (2 inch deep) baking dish with some butter.

Heat liqueur in a small heavy saucepan until it just begins to bubble. Add cherries, stir to coat, and simmer 2 minutes, until most of liquid is absorbed and what's left is syrupy. Remove from heat and let stand 30 minutes.

Cook pasta in a large pot of boiling water seasoned with 1 tablespoon salt until al dente. Drain in a colander, then return to warm pot and add 2 tablespoons of the butter, tossing until noodles are coated.

In a food processor, combine ricotta and ½ cup sugar. Let machine run until mixture is smooth.

Add eggs, milk, 1 teaspoon zest, and salt. Process until combined.

Add to pot with noodles and stir to coat.

Fold in cherries, then transfer to buttered baking dish.

Dot the top with remaining 2 tablespoons butter and sprinkle with remaining 2 tablespoons sugar. Loosely cover dish with foil and bake until kugel is beginning to set but still slightly jiggly in the center, about 1 hour.

Remove foil and continue to bake until top is golden brown, 10 to 15 minutes more. Let stand 15 minutes.

Peel large strips of zest from lemon and scatter over the top before serving.