



## Savory Mushroom Cheese Kugel

### Serving:

8

### Type:

Dairy

### Author:

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### Notes:

This savory mushroom cheese kugel unites elements of the dairy kugel many of us grow up eating with more complex and deeply delicious flavors we call umami.

It is best served straight from the oven. Pair it with a big green salad and your favorite homemade dressing and you'll be all set for a celebration. It's also perfect alongside a simply roasted or pan-fried fillet of salmon.

### Ingredients:

6 oz. wide egg noodles (2 cups dry measure)

6-8 dried porcini mushrooms, soaked in 3/4 cup room temp water for 20-30 minutes. Reserve liquid.

4 oz. cremini mushrooms (or baby bellas), wiped clean and thinly sliced

3-4 oz. clean organic spinach ( approximately half of a 6 ounce bag of store bought)

3 Tbsp flat leaf parsley, finely chopped

1 large shallot, finely chopped

3 scallions, white ends discarded, chop the rest

3 eggs, room temperature and beaten

4 Tbsp butter, melted and divided into half

8 oz. sour cream, full fat

8 oz. cottage cheese, 4 % fat

4 oz. cream cheese full fat (brick, not whipped), room temperature

1/2 tsp salt and pepper to taste

1 tsp lemon zest

1 1/3 - 1 1/2 cups shredded parmesan for topping

## Directions:

Butter 9x12 ovenproof pan generously on bottom and sides. Preheat oven to 350 degrees F.

Bring salted water (1/2 - 1 tsp salt) to boil in medium size pot. Cook noodles according to instructions on package but be sure they are al dente. Drain, rinse in very cold water, shake excess water off and pat dry while in colander. Don't worry if it looks like you don't have enough noodles. You do.

After soaking dried mushrooms, remove from water and reserve liquid. Pat mushrooms dry and chop very well. They will measure approximately 2 packed tablespoons.

Pour the mushroom soaking liquid into a bowl or cup using cheesecloth or paper towel as a filter. Measure 1/4 cup of filtered mushroom water and put aside.

Salt the spinach (1/2 teaspoon will help it to maintain its bright green color) and steam in microwave for 4-5 minutes. Cool, pat dry, chop well. It will yield only a bit but that's ok.

In a large mixing bowl, mix eggs, melted butter, sour cream, cottage cheese, cream cheese, liquid from mushroom soak, salt and pepper. Use a stiff whisk to be sure the cream cheese is broken up and integrated.

Add to bowl: Spinach, scallions, parsley, shallots, both kinds of mushrooms and lemon zest. Mix.

Gently fold in cooked pasta.

Pour mixture into prepared pan, distributing liquid and pasta as evenly as possible. Smooth the top.

Drizzle remaining melted butter over the top of kugel and top with shredded parmesan.

Bake, uncovered, for 40-50 minutes until top is golden and tester comes out almost dry.

Cut into squares and serve warm.

## Tips:

This kugel may be reheated in oven. Do not use microwave.

Do consider it for breakfast the next morning and for however long it lasts.