



Strawberries and Cream Noodle Kugel

Serving:

10-12

Type:

dairy main or dessert

Author:

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Notes:

Dairy noodle kugel is the perfect indulgence for Shavuot or any break fast. I use whole fat everything in this recipe because, well, an indulgence is meant to be over the top. This kugel is extra creamy because whole fat ricotta is magical as it lends that texture. Feel free to use more or less lemon zest, depending on your love of citrus.

Ingredients:

1 lb. strawberries, divided

8 oz. pappardelle or wide egg noodles

7 TB butter, reserve 2 TB. for topping and use 1 TB. for preparing the pan

3 large eggs plus 2 egg yolks

$\frac{3}{4}$ cup whole milk

2 cups sour cream, whole fat

8 oz. brick cream cheese, whole fat, softened to room temperature.

2 lbs. Ricotta cheese, whole fat

2 tsp. Vanilla extract

$\frac{1}{2}$ cup sugar plus 2 TB for topping

2 tsp. Lemon zest

$\frac{3}{4}$ tsp. Salt

Directions:

Preheat the oven to 350 degrees F, with the rack in the middle position. Grease the bottom and sides of the baking dish with 1 TB. butter and set aside.

Rinse and pat dry strawberries. Divide into 2 parts. Slice half of the strawberries and reserve for topping. Rough chop the other half and put aside.

Cook pasta until just al dente in salted water. Drain well and return to the pot. Toss pasta with 4 Tb. butter until combined.

In a large mixing bowl, beat eggs. Add all other ingredients, except strawberries and reserved butter, and beat until creamy and integrated.

Add buttered pasta and chopped strawberries to the mixing bowl and gently mix into the batter with a large spoon.

Pour batter into the prepared pan. Cover with foil and bake for one hour.

Meanwhile, In a small bowl, combine reserved strawberries and sugar. Toss gently to combine. Crumble reserved butter and set aside.

After one hour, remove kugel from the oven, uncover and arrange sugared strawberries on top of batter. Dot butter over the top of the kugel.

Place the kugel back in the oven, uncovered, for another 20-25 minutes or until the surface is light golden and the batter is no longer jiggly. Insert a knife to test that kugel is mostly firm. It will look a little wet. That's ok. Serve warm.

Tips:

Allow kugel to rest for 20-30 minutes before serving. It may be re-heated in a 325 degree oven or gently warmed in the microwave.