

Date:

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Recipe by:

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Title:

Lokshen Kugel

Ingredients:

340g egg noodles*

2 tsp. kosher salt

115g unsalted butter
(plus more for pan)

8 large eggs

150 g sugar

450g cottage cheese

450g sour cream

2 tsp. vanilla extract

2 tsp. cinnamon
(ground)

50g Sultanas

50g dried Apricots

*(I like large ones but
Ben's Gran uses
spaghetti-sized noodles)

Method:

Cook noodles al dente in a pot of salted water and heat oven to gas mark 4/180 C.

Drain but leave noodles a little wet.
Butter a glass or ceramic baking dish.
(I think mine is about 33x22)
Melt 115g butter.

Beat sugar, eggs and mix until frothy in a large bowl. Add cottage cheese, sour cream, vanilla, cinnamon, salt and fruit.

Add melted butter.

At this point, I taste the mixture and adjust it based on what I am feeling. Obviously, I can't recommend that other people taste raw eggs but it's what I do.

Add hot noodles to the bowl of sauce, coat the noodles and transfer them to the baking dish.

Bake 50 minutes, turning halfway through (especially in my oven which is very uneven)

Now, to do this correctly you are meant to let the kugel sit until it's totally set, about 20 minutes but I can never wait that long and always end up serving myself some while it's still pretty hot.