KOSHER NOODLE KUGEL WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Dinner | Lunch | Banqueting

| 30 minutes |

Yields: ½ steam table pan, 10 cm deep (16 servings)
Portion: 1 (113 g) square

Ingredients

- 450 g wide Kosher egg noodles
- 1 stick unsalted butter, melted
- 900 g reduced fat (2% milkfat) cottage cheese
- 960 ml light sour cream
- 240 ml sugar
- 12 eggs
- 240 ml apples
- 480 ml Nutella® (28 g per portion in drizzle)

Procedure:

Preheat oven to 190°C. Boil the noodles in salted water for about 4 minutes. Strain noodles from water. In a large mixing bowl, combine the noodles with remaining ingredients and pour into a greased 10 cm deep half-size steam table pan. Bake until custard is set and the top is golden brown, about 30-45 minutes. Let cool. Cut into 16 x 113 g squares. Plate 1 x 113 g portion. Drizzle with 28 g of Nutella® and serve.

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