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## KOSHER NOODLE KUGEL WITH NUTELLA®

Dessert | Vegetarian | Dessert | Banqueting

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Yields: ½ steam table pan, 4" deep (16 servings)

Portion: 1 (4 oz.) square

### Ingredients

- 1 lb. wide Kosher egg noodles
- 1 stick unsalted butter, melted
- 32 oz. reduced fat (2% milkfat) cottage cheese
- 4 cups light sour cream
- 1 cup sugar
- 12 eggs
- 1 cup apples
- 2 cups Nutella® (1 oz. per portion in drizzle)

### Method:



Preheat oven to 375°F. 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 4" 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 4 oz. squares. Plate 1 x 4 oz. portion. Drizzle with 1 oz. of Nutella® and serve.