

LOKSHEN KUGEL // EGG NOODLE PUDDING

16 oz wide egg noodles
8 large eggs, separated
6 tablespoons unsalted butter, softened
3 tablespoons granulated white sugar
2 1/2-to-3 cups small curd cottage cheese, ricotta cheese or quark
2 cups sour cream
1 cup half & half or heavy cream
1 3/4-to-2 1/4 teaspoons salt
1 teaspoon white pepper

Special Ss rice cereal or Cornflakes, enough to top casserole dish
2 tablespoons canola oil

Cook egg noodles in a pot of salted water until almost tender. Rinse under cold water, drain and set aside.

Heat oven to 325 F. Lightly grease a 9"x13" casserole dish with butter.

In an electric mixer using the whisk attachment, beat egg whites until stiff peaks form. Transfer into a bowl and set aside.

Switch to the paddle attachment and beat butter and sugar until light and fluffy. Gradually add egg yolks beating after each addition. Reduce speed to low and add in cottage cheese. With the motor still running on low, add sour cream then heavy cream; mix to combine.

Season mixture with salt and white pepper. Stir in cooled noodles and gently fold in egg whites using a spatula. Transfer to prepared dish and gently smooth top until even.

In a small bowl, combine cereal and canola oil until thoroughly mixed. Spread evenly over noodles.

Bake uncovered until lightly golden and custard is set, anywhere between 55-to-75 minutes. After about 50 minutes into cooking time, check occasionally and tent with foil to prevent cereal topping from browning too much.

Remove from oven and let rest for 10 minutes before serving. Serve hot or at room temperature.