

Stiriai Metelt (Hungarian Noodle Kugel)

Submitted by: Rabbi David Kunin (family recipe)

Jewish Community of Japan

Ingredients

- 3 tablespoons butter or margarine
- 2 tablespoons breadcrumbs
- ½ lb egg noodles (½ inch wide)
- 1/3 cup sugar
- 3 eggs (separated)
- Grated rind from ½ lemon
- 1 cup sour cream
- ½ cup yellow seedless raisins
- ½ cup chopped walnuts
- ½ to 1 cup apricot jam (home-made thick jam is best)
- Vanilla confectioners' sugar

Directions

Preheat oven to 180° Celsius / 350° Fahrenheit.

Grease well a pudding mould or a 1½-litre/quart baking dish with butter, and sprinkle with breadcrumbs, shaking out excess.

Cook noodles as instructed on package and drain well.

Toss noodles (while still hot) with butter/

Beat sugar and egg yolks together, than add lemon rind; stir in sour cream, raisins and nuts.

Add noodles and ensure they are fully coated.

Beat egg whites until stiff, then fold into noodle mixture.

Put half the mixture into the mould, then spread apricot jam onto the noodles.

Pour remainder of noodles on top.

Bake for 30 minutes or until set and golden brown.

Carefully remove from mould and dust with vanilla confectioners' sugar.

Best served warm.

