

Lamb Mock Noodle Kugel

Recipe By Family Table Staff



Cooking and Prep:  10
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Serves:  6

Contains: 

Preference: Meat

Created by Breadberry.

Difficulty: Hard

Occasion: Passover

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Main ingredients

- 4 finely chopped leeks
- 1 pound cooked Passover noodles
- 1 pound ground lamb
- 3 eggs, beaten
- 1/4 teaspoon allspice powder
- 1/4 teaspoon cinnamon

- 1/4 teaspoon nutmeg
 - 1 tablespoons black butcher pepper
 - 1/2 cup toasted pine nuts
 - 1/2 cup **Haddar Kosher Salt**, to taste
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Start Cooking

Prepare the Kugel

1. In a sauté pan, sauté leeks until soft.
2. Cook noodles according to instructions, using plenty of olive oil and salt. Strain pasta and move to a bowl and mix it with the cooked leeks.
3. In a pot, heat up olive oil and saute the lamb with the salt and spices until cooked.
4. Remove meat and mix with the pasta and leeks. Add the rest of the ingredients into the bowl and mix. Check for salt and pepper.
5. Place some of the pine nuts in the bottom of the kugel pan and pour the mixture into the kugel pan. Cover with aluminium foil and cook 8 to 12 hours in oven at 200 degrees Fahrenheit. To serve, flip kugel pan and remove from the kugel.

Credits

Photography: Hudi Greenberger.

Food Styling: Renee Muller.