

Potato Kugel and Sweet Potato Roulade

Recipe By *Esther Deutsch*



Cooking and Prep: 1 h 45 m

Serves: 8

Contains:

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegan, Gluten Free,

Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Weeks before Pesach, my mother's freezer is efficiently stocked with dozens of these pretty two-toned rolls. (My mother even graciously prepared this roll for the photo shoot). This recipe is my mother's original creation and has been passed to many people who have made it a must-have Pesach staple. For additional variations, substitute sweet potatoes with either sauteed mushrooms and onions or sauteed minced meat and onions for a chic and innovative shepherd's pie.

Ingredients (8)

Potato Kugel Mixture

- 5 large potatoes
- 3 eggs
- 2 tablespoons **Bartenura Olive Oil**
- 1 level tablespoon **Haddar Kosher Salt**

white pepper, to taste

Sweet Potato Mixture

3 sweet potatoes

1 medium onion, diced

Haddar Kosher Salt, to taste

Start Cooking

To Prepare Sweet Potato Mash

1. Preheat oven to 350 degrees Fahrenheit. Roast whole sweet potatoes uncovered in the oven until soft (approximately 1 and 1/2 hours).
2. Saute onions.
3. Remove sweet potatoes from oven and slice in half. Scoop out the flesh, discarding the peels, and mash. Mix with fried onions and season with kosher salt. Set aside.

To Prepare Potato Kugel Mixture

1. Preheat oven to 350 degrees Fahrenheit.
2. Grate potatoes. Add eggs, oil, salt, and pepper to the bowl with the potatoes and combine well.
3. Line a standard size cookie sheet with Gefen Easy Baking Parchment Paper. Spread mixture evenly on parchment paper to cover the cookie sheet. Bake uncovered for approximately half an hour—until the top of the mixture is firm.
4. Remove from oven and allow to cool for five minutes. Roll potato kugel mixture with the parchment paper (jelly roll style).
Set aside and allow to cool completely.

To Assemble the Two-Tone Roll

1. Unroll the potato kugel. Spread the sweet potato mixture evenly on top of kugel mixture.
- 2.

Roll again, this time without the parchment paper. (Unrolling and rerolling is essential. It helps maintain the shape of the roll). Serve warm.