

SPAGHETTI PIE

Somewhere between a Noodle Kugel and Macaroni and Cheese lies this dish. Perfect for Shavuot or any day, this delicious crispy topped pie, with a creamy soft center, is a great lunch or dinner. I like to serve the pie slightly cooled, though it is great right out of the oven and even cold.

Laura Frankel

Serves 6-8

- 1-pound dried spaghetti
- 1 1/2 cups whole milk
- 3 large eggs, room temperature
- 1 1/2 teaspoons sea or kosher salt
- 2 teaspoons freshly ground black pepper
- pinch Cayenne powder (optional)
- 3/4 cup finely grated parmesan cheese
- 3 cups (7 ounces) grated Swiss cheese or favorite cheese
- 3 cups (7 ounces) grated mozzarella, or a similar semisoft cheese

1. Bring a large pot of salted water to a boil. Cook the spaghetti just until it's very al dente. Do not cook until completely tender. (The recommended cooking time on my bag was 10 minutes. I cooked mine for 8 minutes.)

2. Preheat the oven to 425F. Butter a 9-inch springform pan. Wrap the bottom very securely in one large sheet of aluminum foil. Set the pan on a rimmed baking sheet lined with foil. (Extra insurance in case your pan leaks a bit.)

3. When the pasta is done, drain it well and let cool slightly.

4. In the pot, whisk together the milk, eggs, salt, black and red peppers. Set 1/2 cup of each of the Swiss and Mozzarella cheeses aside. Stir the rest of the grated cheese, as well as the Parmesan, into the milk and egg mixture.

5. Stir the slightly cooled spaghetti into the milk and cheese until it is completely combined.

6. Transfer the mixture to the prepared springform pan. Smooth the top so it's relatively even and sprinkle the 1 cup reserved grated cheese over the top.

7. Bake for 30 to 35 minutes, until the cake feels just set in the center and is slightly bubbling around the edges. Turn on the broiler and brown the top of the torte on the upper-third rack of the oven until well-browned for about 2-3 minutes. Remove from oven and run a knife around the inside of the cake pan to loosen the pie from the sides. Let rest about 10 minutes then released and remove the sides of the pan. Serve while still warm, in slices. It can also be served at room temperature if you're looking for a picnic dish.

Cheesecake Stuffed Strawberries

Elegant and easy to make! These gluten-free berries are a perfect ending to a Shavuot meal or any day during the summer months when the berries are bursting with flavor.

Serves 6-8

1 dozen large strawberries, hulled, washed and dried (cut off stem and scoop out a bit of the flesh from the stem end of the berry)

8 ounces cream cheese, at room temperature

3 tablespoons whole milk plain yogurt

¼ cup powdered sugar

2 teaspoons vanilla extract

Zest of 1 lemon

4 ounces chocolate, melted-optional

1. Either by hand or with a mixer, cream together cream cheese, yogurt, sugar, vanilla and lemon zest until creamy and smooth.
2. Load cream cheese mixture into either a pastry bag or storage baggie. Cut a small hole in the bag. Fill berries up to the top of the berry. Chill completely to firm up or dip non-filled end into melted chocolate and place on parchment lined sheet pan. Chill completely.