

Noodle kugel a new flavor

[By Rachel L. Axelbank](#) - Tuesday October 3 2006



J.P. Licks introduces Rosh Hashanah delicacies

Manischewitz wine sorbet and noodle kugel ice cream? It sounds like a joke. Yet these frozen treats are exactly what J.P. Licks owner Vince Petryk is serving up throughout the area in honor of the High Holidays.

“It just seemed like something fun to do,” said Petryk, who is not himself Jewish but who claims to have appreciated sweet kosher wine and noodle kugel for years. “I looked at the calendar, saw that Rosh Hashana was around the corner, and suddenly had an idea,” said Petryk. He researched, consulted, experimented and then prepared for the tasting. “I crossed my fingers,” he said.

The superstition must have worked: one flavor is positively cozy in its mixture of cream and mild spice; the other is an unmistakable fruity ice treat with a kick. Both flavors won favor amongst Petryk’s employees and the Advocate staff alike, drawing exclamations of pleasant surprise from the skeptics.

Credit is due to Petryk’s superb instinct for flavor, sure, but it seems that he also had chemistry on his side – specifically, fructose and glucose.

Because sugar is critical to holding a sorbet together, Petryk explained, sorbet made from sweet kosher wine will not have the same compromise in flavor as, say, champagne sorbet, which “ends up tasting like Asti spumante.”

As for the ice cream, the sugar cooked into the noodles lowers their freezing point, thus sparing the consumer what would otherwise be an unpleasant mid-cream crunch. Manischewitz wine sorbet and noodle kugel ice cream debuted on Saturday in the eight J.P. Licks creameries in and around Boston, and should be available for three to four weeks. Like all of the company’s creations, both of these limited edition flavors are kosher under the supervision of Rabbi Halbfinger and will make for a sweeter New Year for all.