



WAFFLE DUO

Prep: 1h – Resting: 1h – Makes 10 waffles – Serves 5 – Easy

For the waffles:

3 eggs
125ml cream
250ml milk
125g butter
250g flour
½ tsp salt

For the savoury topping:

1 bunch of basil
15g pine nuts
½ garlic clove
20g Parmesan
40ml olive oil + extra for the tomatoes
150ml cream
250g cherry tomatoes
herbes de Provence
salt and pepper
sunflower oil, for greasing
Parmesan shavings, to serve

For the sweet topping:

Icing sugar
Cinnamon

Start by making the waffle batter: Separate the eggs and whisk the egg whites with a pinch of salt until stiff.

Put the egg yolks into another bowl, add the milk and cream and whisk. Add the melted butter and salt and whisk again.

Put the flour into a large bowl and gradually add the liquid ingredients while whisking.

Set the dough aside and leave to rest at room temperature for 1 hour.

Meanwhile, prepare the toppings:

Preheat the oven to 180°C fan. Put the tomatoes into a roasting tin, drizzle with some olive oil, season with herbes de Provence and salt and pepper. Roast in the preheated oven for 12 minutes until soft. Take out of the oven, cover with foil to keep warm and set aside.

For the pesto whipped cream: put the basil, pine nuts, garlic, Parmesan and 40ml olive oil into a blender and pulse into a slightly chunky pesto.

Shortly before serving, put the cream into a bowl and whip stiff. Fold in the pesto and adjust the seasoning with salt and pepper. Transfer into a piping bag fitted with a star-shaped nozzle.

For the sweet topping, mix some icing sugar with cinnamon and set aside.

After 1 hour of resting, grease the waffle iron with some sunflower oil and preheat according to the machine instructions.

Using a ladle, pour some batter into the centre of the waffle iron, close the iron and bake until the waffle is golden (this can take between 2 – 5 minutes). You can open the iron after a minute or so and fill in the gaps (if there are any) with some more batter. Transfer the finished waffles onto a wire rack. Repeat with the remaining batter.

Once all the waffles are done, pipe some pesto onto 5 waffles, top with cherry tomatoes and Parmesan shavings and season with salt and pepper.

Dust the remaining 5 waffles with cinnamon sugar and serve.

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