

WAFFLES WITH MASCARPONE, FIGS, & HONEY

Growing up our favourite breakfast was Mum's freshly made waffles hot out of the waffle-iron with our choice of toppings. Here's a simple yet luxurious flavour combination that you can treat yourself, and bring back to nostalgia of Mum's brekkie.

MAKES: 8-10 Waffles

PREPARATION: 10 minutes

COOKING: 20 minutes



INGREDIENTS:

- 1 cup Self-raising flour 1 tbsp Caster sugar Pinch salt
- 1/2 cup cream, or natural yoghurt 1/2 cup milk
- 60gr butter, melted
- 2 eggs, separated

TO GARNISH:

- Mascarpone
- Fresh figs, halved or quartered Honey, or maple syrup
- Flaked almonds pepper

HOW:

1. Preheat waffle iron
2. Sift dry ingredients into large bowl.
3. In a separate bowl, mix together cream, milk, melted butter, & egg yolks.
4. Place egg whites in a separate bowl & beat until stiff peaks are formed.
5. Add dry ingredients to cream mixture & mix well.
6. Gently fold egg whites into mixture.
7. Lightly grease waffle iron. Spoon batter into waffle iron and cook for about 5-7 minutes or until golden brown.
8. Serve hot, topped with a spoonful of mascarpone, fresh figs, flaked almonds, and a drizzle of honey or maple syrup.