



Light & Crispy Waffles

A golden crispy waffle just begs to be flooded with warm Hazelnut Chocolate Spread. The secret of a great waffle is to use enough butter to give a good crunch and to use a non-stick electric waffle iron.

Makes about 12 waffles

Ingredients

4 large eggs, separated
300g plain flour
1/2 tsp bicarbonate of soda
2 tbsp caster sugar
50g unsalted butter, melted
600ml semi-skimmed milk
250g jar Bonne Maman Hazelnut Chocolate Spread

For chocolate waffles, add 1-2 tbsp cocoa powder to the flour before making your batter. Cooked waffles freeze and reheat very well, just lightly toast them back to crispiness and you're away.

Method

1. Heat the waffle maker according to manufacturer's instructions. Whisk the egg whites to stiff peaks. In a separate large bowl, mix together the flour, bicarbonate, caster sugar, and a large pinch of salt.
2. Make a well in the centre and add the egg yolks and melted butter. With a balloon whisk mix everything together as you slowly add the milk. The batter should be smooth and thick now. Carefully fold in the egg whites with a large metal spoon and transfer the batter to a jug.
3. Heat the oven to 180C, 160C fan, gas 4. Pour the batter into your waffle maker and cook for 5 minutes or according to the manufacturer's instructions. Repeat until all the batter has been used up, placing your finished waffles onto a baking tray as you go.
4. Once all the waffles are made, transfer to the oven for 5 minutes to warm through and crisp.
5. Meanwhile, remove the lid from the Bonne Maman jar and microwave the hazelnut and chocolate spread on high for 30-40 seconds or until warm. Spoon over the hot waffles and serve with fresh fruit.

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