



JERNEJ KITCHEN

CRISP WAFFLES

Crisp on the outside and super tender on the inside. Not too sweet, since we often eat them with honey, which would make it all too sweet.

SERVES	4	PEOPLE
PREPARATION:	30	MINUTES

CRISP WAFFLES

310 ml milk

55 g butter

200 g all-purpose flour

5 g baking powder

1 tbsp brown sugar

8 g fresh yeast

1 egg

TOOLS AND EQUIPEMENT

saucepan

bowl

waffle iron

whisk

HEAT THE MILK

In a saucepan over low heat, heat the milk and butter to lukewarm. The temperature of the milk should not be more than 38°C / 100°F.

COMBINE THE INGREDIENTS

Combine the flour, baking powder, sea salt, brown sugar and yeast in a bowl. Pour the lukewarm milk and butter mixture over the dry ingredients and stir well. Add the egg and stir to combine. Set aside for at least 15 minutes (or up to 6 hours). Preheat the waffle iron.

TIP

You can make the waffle mixture one day ahead, cover with plastic wrap and leave overnight in a refrigerator.

SERVE

Bake waffles in batches. Serve these lovely crisp waffles with seasonal fruit and a dollop of greek yogurt. Or serve with your favorite syrup, honey, caramel or chocolate.