

Salted waffles with zucchini, garlic, parsley and mozzarella

Recipe for 4 pers

Description

A savory waffle you can adapt to a whole host of recipe ideas.

Note

You can keep the first waffles in an oven at 302°F (150°C) static heat or 248°F (120°C) fan-assisted heat to keep them warm until you've made them all.

Ingredients

Salted waffle

- 100 Gr Flour
- 1 Unit(s) Egg
- 75 Ml Water
- 75 Ml Milk
- 30 Ml Olive oil
- 1 Tsp Baking powder
- 200 Gr Zucchini
- 1 Clove(s) Chopped garlic
- 5 Stem Parsley
- 1 Scoop(s) Mozzarella Ball

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Resting time **15 mins**

Setting up

Wash and grate the zucchinis, peel the garlic and chop.

Cut the Mozzarella into small pieces, remove the leaves from the parsley and chop.

Sift the flour with the baking powder.

Salted waffle

In a bowl (cul de poule), whisk together flour and yeast, egg, milk, water, olive oil, salt and pepper. Add the zucchini, mozzarella, garlic and parsley, and fold to combine.

Cooking

Heat your waffle iron on setting 3 (depending on the model). When the appliance signals that it's hot, grease the plates using a brush or grease spray.

Pour the mixture into the moulds and close the waffle iron. Depending on power level, allow around 2 minutes 30 seconds per surface if your appliance turns over.

Bon appétit!