

Savory Waffles with Spinach, Olive, Sundried Tomato and Feta Cheese



Serves: 7 - 8 waffles

Ingredients

- 2 cups all-purpose flour or for gluten free flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons fine grain sea salt
- 1 3/4 cups milk or for dairy free, substitute with almond/soya or coconut milk
- 4 tablespoons butter melted and cooled, plus extra for brushing. For dairy free substitute with non-dairy spread such as Nutalex
- 2 eggs
- 1 egg yolk
- 100g crumbled feta cheese or for dairy free omit feta or substitute with vegan feta
- Handful of chopped spinach
- 1 tablespoon finely chopped fresh rosemary
- 1/2cup of chopped olives
- 1/4 cup chopped sundried tomato

Instructions

1. Add flour, baking powder and sea salt to a large bowl, whisking to combine and aerate. In a medium bowl, combine buttermilk, butter, eggs, and egg yolk, mixing until just combined. Pour the wet ingredients into the bowl with the dry ingredients and stir until just combined. Don't overmix here. Stir in spinach, sundried tomato, feta cheese and olives and let the batter sit at room temperature for 30 minutes.

2. Preheat a waffle iron according to the manufacturer's instructions. Brush the top and bottom plates lightly with melted butter to keep the waffles from sticking. Scoop 1/2 cup of batter in each well, and using a spatula, spread the batter out to the corners. Enjoy immediately with avocado, bacon, and a poached egg or top with caramelised onion and bacon jam. If making waffles for a crowd, prepare in batches and keep waffles warm in a 160-degree oven until ready to serve.



www.mulberrylodgewillunga.com