



## Ingredients 4 Portions ✓ = Kotányi Produkte

For the mulled wine cherries

2 Sour cherries, large jar

1 tbsp. Cornstarch

1 piece Star Anise, Whole

## For the waffles

250 g Wheat flour

1 tsp. Baking powder

25 g Cocoa powder

100 g Sugar

350 ml Buttermilk

60 ml Oil

2 Eggs, separated

Miv

Whipping cream, to serve



## Preparation

- 1 To make the mulled wine cherries: Drain the cherries and collect the juice. Mix a little of the cherry juice into the cornstarch to form a smooth paste. Add the remaining cherry juice to a pan and bring to a boil with the spices.
- 2 Stir in the starch mixture and simmer for two minutes, stirring constantly. Stir in the cherries and allow to infuse overnight, then remove the spices.
- 3 To make the waffles: Use a blender to beat the egg white into stiff peaks. Mix the dry ingredients in a second bowl and mix in the buttermilk, oil and egg yolk. Then slowly fold in the egg white.
- 4 Heat the waffle iron and add a ladle of the batter for each waffle.
- 5 Serve the cooked waffles warm with the mulled wine cherries and whipping cream and enjoy.

