



Gingerbread Waffles with Mulled Wine Cherries

🕒 30–40 Min   

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.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the mulled wine cherries

- 2 Sour cherries, large jar
- 1 tbsp. Cornstarch
- 1 piece ♦ Cinnamon, Whole
- 1 piece ♦ Star Anise, Whole
- 1 piece ♦ Cloves, 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
- 2 tsp. ♦ Grandmother's Gingerbread Seasoning Mix
- Whipping cream, to serve

