

Gingerbread Waffles with Mulled Wine Cherries

30–40 Min

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

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.