



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

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.

