



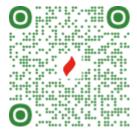
Ingredients 4 Portions * = Kotányi Produkte

For the waffles

190 g Rolled oats, ground 30 g Almonds, ground Eggs 50 g Coconut oil Almond milk 200 ml 50 g Greek yogurt 16 g Baking powder 20 g Chia seeds 4 tbsp. Maple syrup Organic lemons 2 pcs. 1 tsp.

For the caramelized lemon slices

3 pcs. Organic lemons2 tbsp. Coconut oil3 tbsp. Coconut sugar



Lemon and Ginger Chia Waffles

Ō 20−25 Min ♀♀♀

Preparation

- 1 To make the waffles, first mix the ground almonds with the baking powder and the Kotányi Ground Ginger.
- 2 Separate the eggs and cream the egg yolk with the coconut oil.

HINT: Egg whites can be stored in a sealed jar in the fridge and used later to make coconut kisses, for example.

- 3 Next add the almond milk, the maple syrup and the Greek yogurt to the egg yolk and mix everything together.
- 4 Then mix the egg yolk mixture with the dry ingredients.
- 5 Wash the lemons under warm water then grate the zest. Stir the lemon zest and chia seeds into the batter. Also stir in the juice of a lemon. Then allow the batter to rest for around 20 minutes.
- 6 Meanwhile, wash and slice the remaining lemons. Heat coconut oil and coconut sugar in a pan and caramelize the lemon slices one by one.
- 7 Now heat up the waffle iron and griddle the batter in batches.

HINT: To add more color to the dish, defrost some mixed frozen berries and blend in a mixer until you get a berry coulis.

8 Serve the waffles with the caramelized lemons and enjoy.