

Lemon and Ginger Chia Waffles

20–25 Min

Ingredients 4 Portions

= Kotányi Produkte

For the waffles

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

For the caramelized lemon slices

3 pcs.	Organic lemons
2 tbsp.	Coconut oil
3 tbsp.	Coconut sugar

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.