



Ingredients 4 Portions

♦ = Kotányi Produkte

For the waffles

600 g	Sweet potatoes
120 g	Wheat flour, smooth
2	Eggs
1 tsp.	Baking powder
3 tbsp.	♦ Sweet Potato

For the spiced curd cheese

200 g	Curd cheese
2 tbsp.	Milk
1 tbsp.	♦ Coriander, Whole
1 tbsp.	♦ Sweet Potato

For the poached eggs

4	Eggs
30 ml	Vinegar
50 g	Spinach leaves
1 tbsp.	Apple cider vinegar
2 tbsp.	Olive oil
2	Cups of garden cress
1 tbsp.	Black sesame
	Oil for the waffle iron
A little	♦ Sea Salt, Coarse
A little	♦ Pepper Black, Whole

Sweet Potato Waffle with Spiced Curd Cheese and Poached Egg

⌚ 30—40 Min ♡ ♡ ♡

Preparation

- 1 For the batter, peel the sweet potatoes, chop them into small pieces and boil in salted water until soft. Drain and allow them to cool completely. Blend the sweet potatoes, eggs, flour, baking powder and a little salt thoroughly with the hand blender, then add Kotányi Sweet Potato Seasoning Salt.
- 2 For the spiced curd cheese, crush the coriander seeds with the base of a pot, then mix with the rest of the ingredients and season with salt and pepper.
- 3 Coat a waffle iron with oil and fry the waffles one after the other. Keep the waffles warm.
- 4 Bring 2l of water to the boil in a saucepan with the vinegar. Swirl the water with an egg whisk. Add the eggs, reduce the heat to low and poach the eggs for 6 minutes.
- 5 Marinate the leaf spinach with vinegar and oil. Place the waffles on a plate and spread a little spiced curd cheese on top. Add the leaf spinach and one poached egg on top, then sprinkle on the garden cress and black sesame seeds.

