



# ROSEMARY POTATO WAFFLES

*Embrace slow living with a leisurely brunch of rosemary potato waffles this Bank Holiday. Pillowy in the middle with a slight crunch on the outside, they're truly wonderful topped with slices of silky avocado and a perfectly poached egg.*

Prep time 5 minutes | Cook time 12 minutes | Serves 2

## INGREDIENTS

1 Clarence Court hen egg of your choice  
1 medium baking potato  
1 teaspoon of chopped fresh rosemary  
1 teaspoon white wine vinegar  
½ avocado  
A pinch of salt

## METHOD

Microwave a medium baking potato for 6 minutes, then scoop out the flesh and mash in a large bowl.

Add 1 egg and a pinch of salt and a pinch of rosemary to the potato, then mix well.

Preheat a waffle iron according to the manufacturer's instructions and grease with a little coconut oil.

Scoop the waffle mixture onto the iron and cook for 5-6 minutes or until the waffles are golden and crisp. Meanwhile, bring a medium saucepan of water to the boil and add a drop of white wine vinegar and pinch of salt to the water, which should foam/bubble.

Crack in your egg and turn the heat down so the water is simmering, then cook for exactly 4 minutes.

Once ready, serve the potato waffle with half an avocado and your poached egg, then tuck in!



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