



WONDERFUL BRUNCH WAFFLES X VITAMIX

For super simple, super delicious waffles look no further. These light, fluffy waffles come together quickly in the incredible Vitamix Venturist for a weekend family breakfast. Serve with your favourite fruits and syrup.

Prep time 25 minutes | Cook Time 35 minutes | Makes 10 waffles

120g whole wheat flour
125g plain flour
1 tablespoon baking powder
1 teaspoon salt (optional)
480 ml semi-skimmed milk

2 Clarence Court eggs (125ml Clarence Court Just Whole Egg)
2 tablespoons of sugar, or honey
110g soft tofu
Toppings of your choice (we recommend fresh fruits, nuts and a drizzle of maple syrup)

First combine the flours, baking powder and salt in a medium-sized mixing bowl and set aside.

Place the milk, egg, sugar and tofu into the Vitamix container in the order listed and secure the lid.

Select Variable 1 and turn the machine on. Slowly increase the speed to Variable 10, then to High.

Blend for 20 seconds then reduce the speed to Variable 4 and remove the lid plug.

Add the flour mixture slowly through the lid plug opening and blend for an additional 10 seconds until fully incorporated.

Now preheat the oven to 180C.

Let the batter sit for 5-10 minutes before cooking to get the best texture and flavour.

Using a ladle, pour the batter into your waffle maker and cook according to the manufacturer's instructions. Repeat this process until all the batter has been used up, placing your finished waffles on a baking tray as you go.

Once all the waffles are made, transfer to the oven for a further 5 minutes to warm and crisp. Serve with lashings of maple syrup and fruit of your choice and enjoy!



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