



XCentric Ideas

Are you tired
of boring waffles?

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by

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Recipes from the Internet

All photos my own

Are you tired of making the same old boring waffles? With the same old boring toppings?

STOP!

At The Waffle House, Ramsgate, Natal (www.wafflehouse.co.za) I was inspired by the variety of waffles.

And more inspired by the variety of ingredients they added to the batter.

So I thought - I can do this too.

Most of these recipes were my own.

These recipes are merely to 'shake your brain' a bit - to make you think - to add your own variations.

Any toppings can be added - as you wish.

This is just a recipe I used – but you can use your own trusted recipe, or even use the 'waffle mix' available in shops.

Basic Waffle Recipe

4 egg yolks
2 ½ c (625 ml) milk
160 ml oil
6 tbsp (90 ml) sugar
2 tsp salt
3 c (750 ml) sifted flour
20 ml baking powder
4 egg whites, beaten stiff

Mix the 1st 5 ingredients well. Add the dry ingredients. Mix till smooth (don't over-mix). Fold in the egg whites.

For every 2 tbsp mixture, add ½ tbsp variation ingredient, stir and bake in waffle pan.

When I tested these in my 2-waffle pan, I spooned 2 tbsp waffle mixture + ½ tbsp variation in 1 cup, then waffle mixture & a different variation in another cup, stir it and spoon it on the 2 different sides of the waffle pan.



Breakfast Waffle

Grated Cheddar cheese in batter, topped with fried mushrooms, egg & tomato sauce.

Recipe inspired by The Waffle House - Photo my own



Sandwich Waffle

Chopped Peppadews in batter, topped with bacon, spinach leaves & cheddar cheese. *Absolutely yum!!*

Recipe my own - Photo my own



Biltong Waffle

Finely chopped biltong in batter, topped with egg, grated Cheddar cheese and ham.

Recipe my own - Photo my own



Caprese Salad Waffle

Sliced black olives in batter, topped with fresh tomato, Mozzarella & fresh basil.

Recipe my own - Photo my own



Curry Paste Waffle

Curry paste in batter, topped with butter beans & baby spinach leaves. You can also use bananas, curry sauce, etc. *It tastes really good!*

Recipe my own - Photo my own



Spaghetti Bolognese Waffle

Basic waffle, topped with Spaghetti Bolognese. *But you can add cheese / olives / peppadews / chilli flakes in batter.*

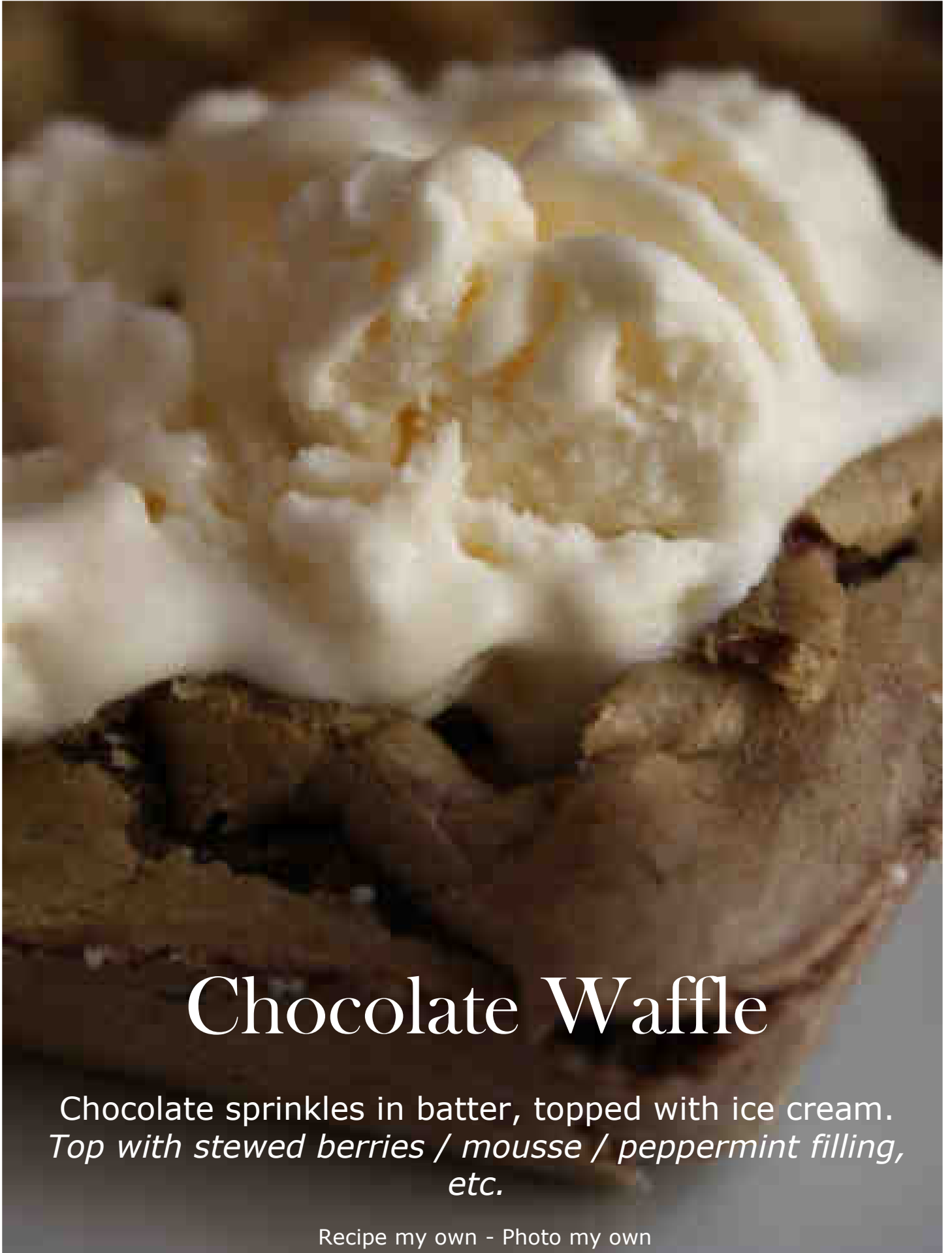
Recipe my own - Photo my own



Tuna Mayonnaise Waffle

Sliced black olives in batter, topped with tuna mayo & peppadew. *Can use chicken mayo too.*

Recipe my own - Photo my own



Chocolate Waffle

Chocolate sprinkles in batter, topped with ice cream.
*Top with stewed berries / mousse / peppermint filling,
etc.*

Recipe my own - Photo my own



Citrus Peel Waffle

Citrus peel in batter, topped with stewed pie apples & fruitcake mixture. *Can also use lemon meringue filling / cheesecake filling, etc.*

Recipe my own - Photo my own



Coffee Waffle

Small amount of instant coffee granules in batter, topped with Malt & Vanilla Yoghurt. *Use tiramisu as topping, or ice cream with nuts, etc.*

Recipe my own - Photo my own



Dried Fruit Waffle

Finely chopped mixed dried fruit in batter, topped with ice cream.

Recipe my own - Photo my own

Have I managed to spice up your thoughts?

Are you thinking of waffles in a whole different way now?

Any topping can be used (*most of these examples below are from The Waffle House*)

Chicken curry, Bobotie, Chicken a la King, Steak & Kidney, Chicken livers, Creamed Spinach with Egg, Smoked Chicken, Hummus & Fried Brinjal, Nut & Lentil Pate, Greek Salad, Boerewors & Tomato Relish, Steak strips with pepper sauce.

Have fun!!