

Well it looks like we have invented something new. A couple of days ago Sue said ?Why don?t we batter some of the Waffles next time?? Well that sounded like an interesting idea. I suggested that we add cubes of Cheese in the holes through them. That?s how our version of culinary insanity works sometimes!!!!

So if you fancy a bit of fun while bringing plain old Waffles to an entirely new level, have a pop at this?..

Ingredients:-

Frozen Potato Waffles
Cheese (Lactose free for us)

For the Batter:-

1 Tbsp of Gram Flour
5 Tbsps of Cornflour
Salt & fresh ground Black Pepper to season
1 Tsp of Chilli Flakes
1 Tsp of Garlic Powder
1 Tsp of Onion Powder
2 Tsps of Baking Powder
2 Tsps of Turmeric
Soda Water

Method:-

(1) Keeping the Waffles frozen, cut cubes of Cheese to fill all the holes.
(2) Return to the freezer.
(3) Add Cornflour to a plate and kitchen paper to a separate plate.
(4) Mix the Batter ingredients with enough Sofa Water to make a thick batter.
(5) Remove the Waffles from the freezer.
(6) Heat a deep fat fryer to 170c.
(7) Coat the Cheese stuffed frozen Waffles in Cornflour.
(8) Fully coat with the batter.
(9) Fry individually, turning over four times, until the Batter is puffy and browned.
(10) Remove and drain.

Apart from being really good and dreadfully filling these tick all the boxes for Sue dietary requirements. They?re both Gluten and Lactose free. Also effectively Vegetarian, if that?s important to you.

Don?t expect to eat much else on your plate! We served these with a Steak, Sweet Corn in Garlic Better and DIY Peppercorn Sauce. We didn?t get to watch TV last night, we were like a pair of upturned Turtles!!!!!!