



Russell Hobbs



RECIPE BOOK

WAFFLE BOWL

RHWM1

RECIPES

CLASSIC WAFFLES

Makes 4

Ingredients:

- 1 cup plain flour
- 2 teaspoons baking powder
- 2 teaspoons caster sugar
- a pinch of salt
- 1 cup milk
- 1 large (55g) egg
- 2 tablespoons melted butter

Method:

1. Sift the flour and baking powder. Combine in a bowl with the sugar and salt.
2. In a separate bowl whisk the milk, egg and melted butter until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, or until they reach your desired colour and crispiness..
4. Repeat with the remaining batter.

Serve them filled with fruit and drizzled with maple syrup. Or for a savoury take, try them with crispy bacon and scrambled eggs.

HEALTHY WHOLEMEAL WAFFLES

Makes 4

Ingredients:

3/4 cup wholemeal flour

1/4 cup cornflour

2 teaspoons baking powder

a pinch of salt

1 cup milk

1 large (55g) egg

2 tablespoons melted butter

2 teaspoons honey

Method:

1. Sift the flours and baking powder. Combine in a bowl with the salt.
2. In a separate bowl, whisk the milk, egg, butter and honey until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter.

Fill with chopped fruit and a generous dollop of yoghurt, for a healthier treat.

CRISP CORN WAFFLES

Makes 4

Ingredients:

½ cup self-raising flour

¼ cup corn flour

¼ cup fine polenta (cornmeal)

1 teaspoon each ground cumin and smoked paprika

½ teaspoon bicarbonate of soda

¼ teaspoon salt

1 large (55g) egg

1 cup buttermilk

2 tablespoons melted butter

Method:

1. Sift the flours, polenta, spices and bicarb soda. Combine in a bowl with the salt.
2. In a separate bowl, whisk the egg, buttermilk and butter until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. Pour enough batter into the waffle maker to reach the maximum fills lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter.

Delicious filled with fresh corn salsa, guacamole and an egg, served sunny side up. Try with smoky chorizo sausage, even spice-rubbed chicken.

DECADENT CHOCOLATE WAFFLES

Makes 4

Ingredients:

1 cup self-raising flour

¼ cup unsweetened cocoa powder

½ teaspoon bicarbonate of soda

¼ cup caster sugar

a good pinch of salt

1 cup buttermilk

1 large (55g) egg

¼ cup melted butter

½ tsp vanilla extract

85g dark 70% chocolate, roughly chopped (optional)

Method:

1. Sift the flour, cocoa and bicarb soda. Combine in a bowl with the sugar and salt.
2. In a separate bowl whisk the buttermilk, egg, butter and vanilla until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined. Fold in the chocolate if using.
3. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
4. Repeat with the remaining batter

Studded with pieces of melted chocolate, they're ready to fill with your favourite ice cream sundae ingredients.

SWEET BELGIAN-STYLE WAFFLES

Makes 4

Ingredients:

- 1 cup plain flour
- 2 teaspoons baking powder
- a pinch of salt
- 1 cup milk
- 2 tablespoons melted butter
- ½ teaspoons vanilla extract
- 1 large (55g) egg, separated
- 2 tablespoons caster sugar

Method:

1. Sift the flour and baking powder. Combine in a bowl with the salt.
2. In a separate bowl, whisk the milk, butter, vanilla and egg yolk until well blended. Pour over the dry ingredients, and mix with a wooden spoon until just combined.
3. In a clean bowl whisk the egg white and sugar with electric beaters for 2 minutes, or until stiff and glossy. Gently fold through the batter with a metal spoon.
4. Pour enough batter into the waffle maker to reach the maximum fill lines; about 1/2 cup. Close the lid and cook for around 3 minutes, until they reach your desired colour and crispiness.
5. Repeat with the remaining batter.

Fluffy on the inside and crisp in the outside. Serve them traditionally with strawberries, maple syrup and ice cream.