Chef de Partie Senthil Kumar Rangaswamy created this sweet treat using local ingredients and inspiration, such as walnuts from the Otago region in the South Island of New Zealand, locally-grown strawberries and a waffle maker (which Senthil notes almost all New Zealand families own).

**INGREDIENTS**

- EGG
- EGG WHITE
- SUGAR
- MILK
- FLOUR
- BUTTER (MELTED)
- VANILLA ESSENCE
- BAKING POWDER
- SALT
- DOUBLETREE COOKIE
- MAPLE SYRUP
- STRACCIATELLA CREAM
- STRAWBERRIES

**PROCESS**

Beat egg, egg white and sugar together. Add milk, vanilla essence, flour, baking powder and melted butter to the egg and sugar mixture to form a batter-like consistency. Crush the DoubleTree Cookie and add to the batter with a pinch of salt.

Pour the waffle batter in the waffle maker and cook. Serve with maple syrup, strawberries and stracciatella cream.