

WAFFLE W/ STRACCIATELLA CREAM & STRAWBERRIES



SERVINGS

2



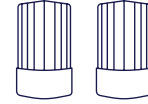
METHOD

HEAT



TIME

35 MINUTES



DIFFICULTY

MEDIUM

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	1
EGG WHITE	1
SUGAR	$\frac{1}{4}c + 3\frac{1}{2}TSP$
MILK	$\frac{1}{8}c + 2TSP$
FLOUR	$\frac{2}{3}c$
BUTTER (MELTED)	1Tbsp
VANILLA ESSENCE	1TSP
BAKING POWDER	$\frac{1}{4}TSP$
SALT	PINCH
DOUBLETREE COOKIE	1
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.



Chateau on the Park – Christchurch, a DoubleTree by Hilton
Recipe Creator: Senthil Kumar Rangaswamy, Chef de Partie