

Cheese waffles with Greek style yoghurt, ham and cherry tomatoes



Ingredients

Makes 16-20 waffles
30 minutes

Waffles:

- 200 g flour
- 1 tsp baking powder
- 80 g Pur Natur unsalted butter, melted
- 150 g grated cheese (Passchendaele classic)
- 2 eggs
- 50 g baby spinach
- 250 g Pur Natur Greek style yoghurt
- salt and pepper

Topping:

- 150 g Breydel ham, sliced very thinly
- 150 ml sour cream
- 100 g rocket
- cherry tomatoes

Instructions

1. Preheat a waffle iron. Mix the flour with the baking powder and salt. Break the eggs into another bowl. Beat the yoghurt into the eggs. Blend the flour mixture into the egg mixture. Whisk into a smooth batter.



2. Briefly blanch the spinach and drain well. Fold the spinach and the melted butter into the batter. Stir in the grated cheese.
3. Lightly grease the waffle iron with a little butter or baking spray. Pour a spoonful of batter onto the waffle iron. Bake until golden brown and crunchy. Repeat with the remaining batter.
4. Garnish the waffles with ham arranged into florets, a dollop of sour cream, a few cherry tomatoes and a little rocket. Serve hot. Delicious as a canapé or snack.

Tip: Have any left-over waffles? Store in the refrigerator and reheat in the toaster.