

Citrus waffles with a passion fruit cream

Ingredients

- 1 egg
- 225g self-raising flour
- 250ml milk
- 50g butter, melted and cooled
- 20g of lemon lime orange Zest
- 1 tbsp sunflower or vegetable oil
- 100ml whipped cream
- 1 Passion fruit

Method

- Crack the egg into a large bowl, then tip in the flour and then gradually whisk in the milk followed by the melted butter until smooth. Whisk in the zest and allow to rest in the fridge.
- Heat a waffle maker following the manufacturer's instructions, brush with a little of the oil, then ladle in enough batter to just cover the surface. Cook following the manufacturer's instructions (usually 5-6 mins) until the waffles are golden brown and crisp. Serve immediately or keep warm in a low oven while you make the rest. Whip the cream and fold in the passion fruit Pulp. Serve Waffles with a good spoon full of cream on top.

