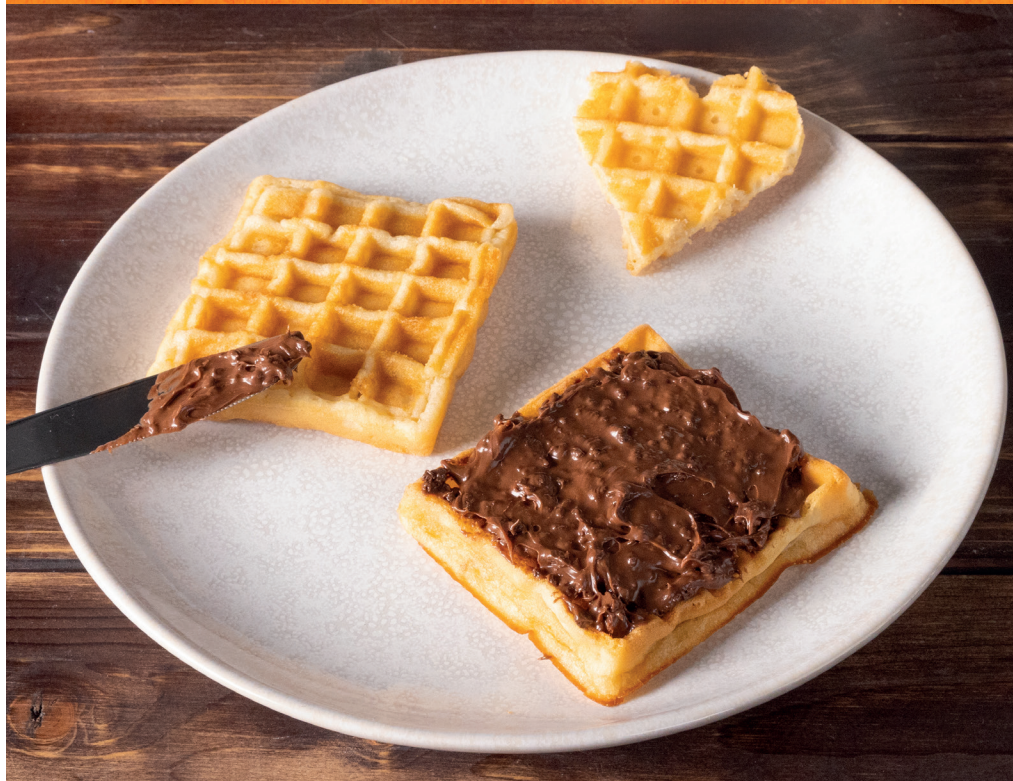




BELGIAN WAFFLE WITH BERRIES AND OVOMALTINE CRUCHY CREAM



PREPARING BELGIAN WAFFLE WITH BERRIES AND OVOMALTINE CRUCHY CREAM

INGREDIENTS

| | |
|--------|---------------------|
| 500 ml | all-purpose flour |
| 2 tsp | baking powder |
| 5 ml | bicarbonate of soda |
| ½ tsp | salt |
| 400 ml | milk |
| ½ cup | plain 2% yoghurt |
| 2 | eggs |
| ⅓ cup | vegetable oil |
| 1 tsp | vanilla |

Topping

| | |
|-------|--------------------------|
| 1 cup | sliced strawberries |
| 60 ml | Ovomaltine Crunchy Cream |

1. In a bowl whisk together flour, baking powder, bicarbonate and salt. In a separate bowl, whisk together milk, yoghurt, eggs, oil and vanilla. Stir into flour mixture until just moistened.
2. Heat a waffle iron according to manufacturer's directions. Pour about 1 cup batter into the waffle iron and cook waffles according to manufacturer's directions, about 3 to 5 minutes or until golden and crisp. Repeat with remaining batter.
3. Garnish each waffle with strawberries and 1 tbsp. of Ovomaltine Crunchy Cream.