

CRUNCH TIME

Waffle Toppers



Serve Information: 2 Different Waffle Toppers

INGREDIENTS - BANANA SPLIT:

1 Waffle
1 Banana
2 Scoops vanilla ice cream
Chocolate syrup in squeeze bottle
1 Tbsp peanuts
1 Tbsp whipped cream
1 Glace cherry

INGREDIENTS - BERRIES AND CREAM:

1 Waffle
1 Tbsp whipped cream
1 Punnet strawberries, hulled
Half punnet blueberries
50g Caster sugar
1 lme

EQUIPMENT:

Toaster
Chopping board
Sharp knife
2 serving plates
Several spoons
2 mortar and pestle
Sieve
Small serrated knife
Citrus juicer
Bowl



METHOD:

1. Toast the waffles
2. Place half of the strawberries in a mortar and pestle with the sugar and crush
3. Juice the lime and add juice to mortar and pestle with strawberries while crushing.
Strain through a sieve to make a coulis
4. Chop the other half of the strawberries
5. Place one waffle on a plate and top with cream, strawberries and blueberries
6. Drizzle coulis over fruit
7. To make the Banana Split Waffle, split the banana lengthwise down the middle
8. Place waffle on a plate and top with banana, ice cream, cream and drizzle of chocolate sauce
9. Crush peanuts in a mortar and pestle and sprinkle over the top of the waffle. Top with cherry.

ADDITIONAL NOTES:

Whip cream
Hull strawberries



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