

RECIPE

Sweet Potato Waffles with Nutella®

Medium

30 min



INGREDIENTS

for 6 portions (1 waffle per person)

250g mashed sweet potatoes (baked in the oven then peeled and mashed with fork)

1 large egg (60 g)

120ml milk

100g whole-meal flour

5g baking powder

2g sea salt

4g chia seeds

5ml coconut oil

90g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1** | In a bowl, whisk mashed sweet potatoes with the egg and milk. Add flour, baking powder, salt and chia seeds and whisk until well-combined into a thick batter.
- 2** | Heat waffle machine and brush with coconut oil.
- 3** | Use a 1/3 measuring cup to place waffle batter in the machine (about 80g dough for each waffle). Cook waffles until golden and crispy from the outside.
- 4** | Carefully, remove from waffle machine and leave on cooling rack for a couple of minutes. Repeat process for all 6 waffles.
- 5** | Drizzle each waffle with 15g Nutella® and serve warm.