



Gluten-Free Jalapeno Bacon Waffles with Maple Butter

(makes 6)

Ingredients

Maple Butter

150g butter, softened

¼ cup maple syrup

Waffles

1 cup cornmeal

1 cup gluten free all-purpose flour

¼ cup sugar

1 tablespoon baking powder

1 teaspoon salt

2 eggs

¾ cup milk

1 tablespoon lemon juice

½ cup full fat ricotta, drained

¼ cup vegetable oil

150g free range bacon, diced and pan fried
or grilled until crispy

1 jalapeno chilli, finely diced

(and deseeded if you prefer a milder heat)

Method

1. To make the maple butter, combine the butter and maple syrup in a bowl and set aside.
2. To make the batter, whisk together the cornmeal, flour, sugar, baking powder and salt in a medium bowl and set aside.
3. In a separate jug or bowl, whisk together the eggs, milk, lemon juice, ricotta and vegetable oil until combined.
4. Add the wet ingredients to the dry ingredients and whisk until they have just combined. Lightly stir in the bacon and jalapeno.
5. Preheat the waffle griddle to a Belgian waffle setting and a medium brownness setting. Once the machine has heated, scoop 1/3 cup of batter onto each baking plate and allow to cook in accordance with your machine's instructions. Continue until you have used up all the batter.
6. Serve the waffles hot topped with the maple butter.