



Classic Waffles



the Sear & Press[®] Grill

Breville[®]

Classic Waffles



Prep time 10 minutes

Cooking time 12 minutes



Makes 8 to 10



Waffle batter

3 eggs

1¾ cups (420ml) milk

4½ ounces (130g) unsalted butter, melted

1 teaspoon vanilla extract

2¼ cups (295g) all-purpose flour

1 tablespoon baking powder

½ teaspoon kosher salt

¼ cup (50g) sugar

To serve

Butter, maple syrup and slices of your favorite fruit, optional

Method

1. Set up the Sear and Press Grill with the Waffle Plates. Select 450°F for the upper and lower plates. Press Start to preheat.
2. Whisk together the eggs, milk, butter and vanilla in a medium sized bowl and set aside.
3. Combine flour, baking powder, salt and sugar in a large bowl and make a well in the center.
4. Gradually whisk milk mixture into flour mixture to form a batter. Don't worry if there are a few lumps.
5. Once Preheat has finished, the green Ready light will illuminate. Add ½ cup of batter into each waffle square. Close lid and cook until cooked through and golden brown. This will take approximately 4-5 minutes or until cooked to your liking.
6. Repeat with remaining batter. Serve with butter, maple syrup and slices of your favorite fruit, if desired.



Chocolate Waffles



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Chocolate Waffles



Prep time 15 minutes
Cooking time 12 minutes



Makes 8 to 10



Waffle batter

7 ounces (200g) semi-sweet or bittersweet chocolate, chopped (or use chips)
4½ ounces (130g) butter, diced
2 eggs
1½ cups (360ml) milk
1 teaspoon vanilla extract
2 cups (260g) all-purpose flour
¾ cup (150g) sugar
¼ cup (35g) cocoa powder
1 teaspoon baking powder
1 teaspoon salt
¼ (45g) cup chocolate chips

To serve

Ice cream, optional

Method

1. Set up the Sear and Press Grill with the Waffle Plates. Select 450°F for the upper and lower plates. Press Start to preheat.
2. Place the chocolate and butter in a microwave-safe bowl and heat on 100% power for 30 seconds. Stir continuously until chocolate and butter have melted and mixture is smooth. Set aside to cool slightly.
3. Whisk eggs, milk and vanilla together in a large mixing bowl or jug, and stir through cooled chocolate mixture until smooth.
4. Sift flour, sugar, cocoa powder, baking powder and salt together in a large mixing bowl and make a well in the center.
5. Pour in egg mixture and whisk until mostly smooth with just a few lumps. Stir through chocolate chips.
6. Once Preheat has finished, the green Ready light will illuminate. Add ½ cup of batter into each waffle square. Close lid and cook until cooked through and dry to the touch. This will take approximately 3½–4 minutes. Take out waffles and place on a wire rack to cool slightly.
7. Repeat with remaining batter. Serve with ice cream, if desired.



Waffles with Poached Rhubarb and Vanilla Custard



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Waffles with Poached Rhubarb and Vanilla Custard

 Prep time 15 minutes
Cooking time 12 minutes

 Makes 8 to 10



Waffle batter

2 eggs, separated
1¾ cups (420ml) milk
1 teaspoon vanilla extract
4 ounces (115g) butter, melted
1 x 4.6-ounce (130g) package vanilla pudding mix
2½ cups (295g) all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup (100g) sugar

Poached Rhubarb

1 pound fresh rhubarb,
trimmed and washed
¼ cup sugar

To serve

Powdered sugar, optional.
Vanilla custard, optional.

Method

1. Set up the Sear and Press Grill with the Waffle Plates. Select 410°F for the upper plate and 350°F for the lower plate. Press Start to preheat.
2. For the poached rhubarb, cut rhubarb stalks into ½-inch lengths and place into a saucepan with sugar and 1 cup of water. Cook over a low heat until rhubarb is soft, but not broken down. Cool completely.
3. For the waffles, whisk egg yolks, milk, vanilla extract and melted butter together in a large mixing bowl.
4. Combine pudding mix, flour, baking powder, salt and sugar together in a large mixing bowl and make a well in the center.
5. Carefully pour in egg and milk mixture and whisk until just combined.
6. Beat egg whites with electric beater until firm peaks form. Fold through waffle batter.
7. Once Preheat has finished, the green Ready light will illuminate. Add ½ cup of batter into each waffle square. Close lid and cook until cooked through and golden brown. This will take approximately 4 minutes or until cooked to your liking. Take out waffles and place on a wire rack to cool slightly.
8. Repeat with remaining batter. Serve with thick vanilla custard and rhubarb; sprinkle with powdered sugar.




Three-Cheese Soufflé Waffles



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Three-Cheese Soufflé Waffles

 Prep time 15 minutes
Cooking time 12 minutes

 Makes 10 to 12



Waffle batter

4 eggs, separated
2¼ cups (540ml) milk
4 ounces (115g) butter, melted
½ cup (40g) grated parmesan
½ cup (40g) grated mozzarella
¼ cup (20g) grated provolone
3½ cups (435g) all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon kosher salt
½ cup (10g) finely chopped chives

To serve

Crisp green salad

Method

1. Set up the Sear and Press Grill with the Waffle Plates. Select 450°F for the upper and lower plates. Press Start to preheat.
2. Combine egg yolks, milk and butter, and whisk until well combined.
3. Place cheese, flour, baking powder, baking soda and salt into a large mixing bowl and make a well in the center.
4. Pour in egg mixture and fold until just combined.
5. Beat egg whites with electric beater until firm peaks form. Fold through waffle batter along with chopped chives.
6. Once Preheat has finished, the green Ready light will illuminate. Add ½ cup of batter into each waffle square. Close lid and cook until cooked through and golden brown. This will take approximately 4–5 minutes or until cooked to your liking.
7. Repeat with remaining batter. Serve waffles hot with a crisp green salad.