

POTATO WAFFLES WITH BUTTERMILK



Serving: 4

Cooking Time: 30 minutes

Prep Time: 35 minutes

INGREDIENTS

- 2 large potatoes, peeled

- 250ml buttermilk
- 4 Tbsp butter
- 5-6 sage leaves, minced
- 1 tsp baking powder
- 5ml bicarbonate of soda
- 1 egg yolk
- 125ml parmesan, grated
- **Filling:**
- 100g chicken breast
- 1 Tbsp butter
- 1 avocado
- 4 slices brie cheese
- 8 slices bacon
- 4 eggs

INSTRUCTIONS

1. Put a saucepan of salted water on the boil and cook the potatoes for about 15-20 minutes or until you can easily push a knife through them.
2. Whilst the potatoes are boiling, heat a tablespoon of butter in a frying pan on a medium-high heat and cook the chicken breast until golden and cooked through, about 5 minutes on each side.
3. Remove the chicken breast from the pan and fry the bacon until crispy. Set aside.
4. Pre-heat the oven to 180°C/350°F.
5. Drain the water from the potato saucepan and add the buttermilk, butter, egg yolk

and using a potato masher, mash potatoes until smooth and creamy.

6. Stir in the minced sage leaves, flour, baking powder and baking soda and mix until well combined before folding in the parmesan cheese.

7. Spoon the waffle mixture into a pre-heated greased waffle machine and cook until golden.

8. Whilst you're waiting, mash the avocado in a bowl and season with salt and freshly ground black pepper. Set aside.

9. Line a baking tray with greaseproof paper. Place 1/3 of the waffles on the baking tray and top them with sliced chicken pieces, bacon and brie cheese and place in the oven for about 5 minutes to melt the brie.

10. In the meantime, crack the eggs into a non-stick frying pan and fry to your liking (soft eggs with runny yolks are recommended).

11. Remove the waffles from the oven, layer with a second waffle and spread with mashed avocado and top with fried eggs. Place another waffle on top to close it and serve.