



Making savoury breakfast waffles with red pesto cheese



Ingredients

- 75 g Greek yoghurt
- 1 egg
- 75 grams of flour
- 1 teaspoon baking powder
- 2 teaspoon Italian herbs
- 1 teaspoon red pesto
- 25 g red pesto cheese
- Optional: fried egg and avocado

Preparation method savoury breakfast waffles with red pesto cheese

Start your day right with these delicious savoury breakfast waffles, a tasty twist on the classic breakfast. Enriched with the unique flavour of red pesto cheese, these waffles are perfect for those who love a hearty and tasty breakfast. In no time, you can conjure up these colourful and delectable waffles on the table. Follow our simple steps to make these savoury waffles yourself. Don't forget to finish with a fried egg and avocado for the perfect finish!

Preparation

- 1: Mix the Greek yoghurt with the egg.
- 2: Add the flour, baking powder, Italian herbs and red pesto. Season with salt and pepper.
- 3: Grate the cheese into the batter and stir well.
- 4: Heat your waffle iron and bake the waffles within 3 minutes until cooked and golden brown.
- 5: Finish with a fried egg and avocado.

Ready to make your own savoury breakfast waffles with red pesto cheese?

There they are: your homemade savoury breakfast waffles! Ideal for an energetic start to the day. Serve them warm for optimum enjoyment. Don't forget to finish with a fried egg and avocado for the perfect finish!