



Emeril™

PERFECT WAFFLES

Prep time: 10 minutes

Total time: 25 minutes

2 cups all-purpose flour

2 cups whole milk

2 teaspoons baking powder

4 tablespoons unsalted butter, melted

½ teaspoon salt

½ teaspoon vanilla extract

4 large eggs, separated

Maple syrup for serving

2 tablespoons sugar

Preheat the Emeril's Waffle Maker. Preheat the oven to 200°F.

Sift the flour, baking powder, and salt into a medium bowl.

In a second bowl, whisk together the egg yolks and sugar until the eggs have turned pale yellow. Add the milk, melted butter, and vanilla to the eggs and whisk to combine.

Add the flour mixture to the milk mixture and whisk until just blended. Do not over mix.

In a third bowl, beat the egg whites with an electric mixer set on high until soft peaks form, about 1 minute.

Using a rubber spatula, gently fold the egg whites into the waffle batter. Do not over mix.

When the green indicator light is lit, pour ¾ cup of the batter onto each grid of the waffle maker. Close and flip the waffle maker, then cook until waffles are golden and crisp, 4 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve.

Serve the waffles immediately with maple syrup or toppings of your choice.

Yield: 4 waffles

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CHOCOLATE WAFFLES WITH FRESH RASPBERRY SYRUP

Prep time: 15 minutes

Total time: 35 minutes

1 ½ cups all-purpose flour
½ cup sugar
4 tablespoons unsweetened cocoa powder
1 tablespoon baking powder
¼ teaspoon salt
2 large eggs, separated

1 ¾ cups milk
½ cup melted butter
1 teaspoon vanilla extract
2 ounces bittersweet chocolate, chopped into small pieces
Raspberry syrup, recipe follows

Preheat the Emeril's Waffle Maker. Preheat the oven to 200° F.

Sift the flour, sugar, cocoa powder, baking powder, and salt into a mixing bowl.

In a second bowl, whisk together the egg yolks with the milk, melted butter, and vanilla. Using a large rubber spatula, fold the flour mixture into the egg mixture. Stir until combined yet still slightly lumpy.

In a small bowl, beat the egg whites with an electric mixer set on high until stiff peaks form. Gently fold the egg whites and the chocolate into the batter, taking care not to over mix.

When the green indicator light is lit, pour 1 cup of the batter onto each grid of the waffle maker. Close and flip the waffle maker, then cook until waffles are golden and crisp, 5 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve while you make the raspberry syrup.

Yield: 4 waffles

RASPBERRY SYRUP

3 tablespoons melted butter
½ cup sugar
2 pints fresh raspberries

Melt the butter in a skillet over medium heat. Add the sugar, stirring until it dissolves, about 1 minute. Add the raspberries and cook, stirring, 2 to 3 minutes.

Yield: 1 heaping cup

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LEMON WAFFLES WITH MACERATED BERRIES

Prep time: 10 minutes

Total time: 35 minutes

1¾ cups cake flour
3 tablespoons sugar
1 tablespoon baking powder
½ teaspoon baking soda
½ teaspoon salt

2 cups well-shaken buttermilk
2 large eggs
½ teaspoon lemon zest, from about 1 lemon
8 tablespoons butter, melted
Macerated berries, recipe follows

Preheat the Emeril's Waffle Maker. Preheat the oven to 200° F.

Sift together the flour, sugar, baking powder, baking soda and salt into a mixing bowl.

In another medium bowl, whisk together the buttermilk, eggs and lemon zest.

Add the flour mixture to the egg-milk mixture and whisk until thoroughly combined. Whisk in the melted butter. Use batter immediately or refrigerate overnight.

When the green indicator light is lit, pour 1 cup of the batter onto each grid of the waffle maker. Close and flip the waffle maker, then cook until waffles are golden and crisp, 5 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve.

Serve waffles with ¼ cup of the berries spooned on top.

Yield: 4 waffles

MACERATED BERRIES

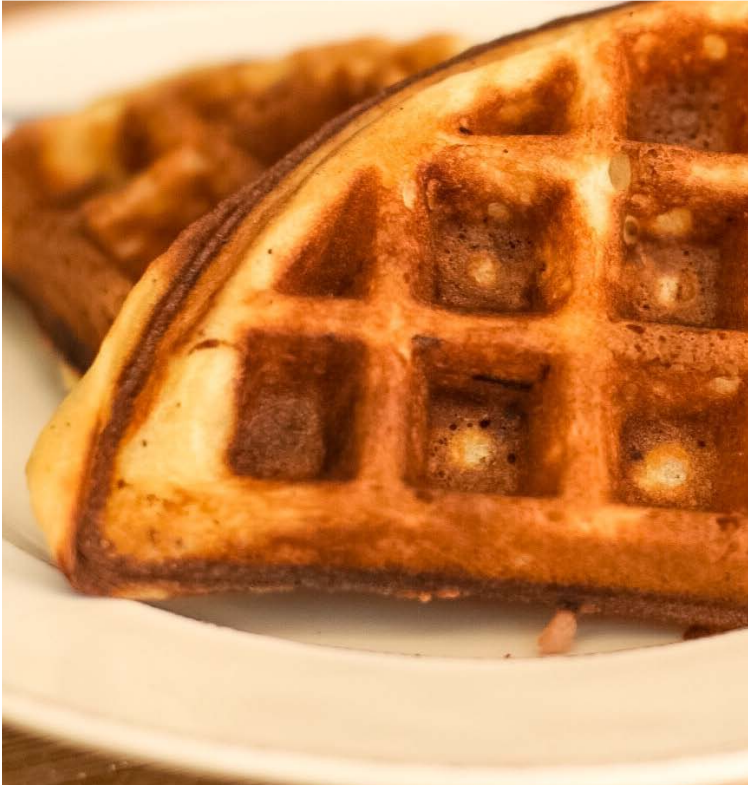
1 cup fresh blueberries
1 cup halved fresh blackberries
3 tablespoons sugar

1 tablespoon lemon juice
1 teaspoon lemon zest

In a medium bowl mash the blueberries with a fork. Add the blackberries, sugar, lemon juice and zest. Stir to combine and let sit at room temperature for at least 25 minutes before serving or refrigerate up to overnight, stirring intermittently, until berries are sweetened and juicy.

Yield: 2 cups

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HAM AND GRUYERE WAFFLES

Prep time: 15 minutes

Total time: 30 minutes

1¼ cups all-purpose flour	1 cup buttermilk
1 tablespoon sugar	¾ cup club soda
2 teaspoons baking powder	6 tablespoons finely minced Black Forest ham (about 2 ounces)
1 teaspoon baking soda	9 tablespoons coarsely grated Gruyere cheese (about 2.5 ounces)
¾ teaspoon kosher salt	Softened butter for serving, optional
½ teaspoon freshly ground black pepper	Maple syrup for serving, optional
3 large eggs, separated	
8 tablespoons unsalted butter, melted	

Preheat the Emeril's Waffle Maker. Preheat the oven to 200° F.

Whisk flour, sugar, baking powder, baking soda, salt, and black pepper together in a medium mixing bowl.

In a separate bowl, whisk together the egg yolks, melted butter, buttermilk, and club soda.

Gradually whisk wet ingredients into the dry ingredients.

Beat the egg whites with an electric mixer set on high to soft peaks. Using a large spatula, gently fold the whites into the batter.

When the green indicator light is lit, pour ¾ cup of the batter onto each grid of the waffle maker. Close and flip the waffle maker, then cook until waffles are golden and crisp, 5 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve.

Waffles are delicious on their own, or spread with softened butter and served with maple syrup.

Yield: 4 waffles

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HERB GOAT CHEESE WAFFLES WITH FIG SYRUP

Prep time: 15 minutes

Total time: 25 to 30 minutes

4 tablespoons unsalted
butter, melted
1 $\frac{3}{4}$ cups all-purpose flour
2 $\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon freshly ground
black pepper

Pinch of salt
4 ounces goat cheese, softened
2 large eggs
1 $\frac{1}{4}$ cups whole milk
1 $\frac{1}{2}$ tablespoons chopped mixed
herbs such as basil, chervil
and chives
Fig syrup, recipe follows

Preheat the Emeril's Waffle Maker. Preheat the oven to 200° F.

In a medium mixing bowl, whisk together the flour, baking powder, baking soda, black pepper and salt.

In a large mixing bowl, beat the goat cheese with an electric mixer set on medium for 1 minute. Add the eggs and continue to beat for 1 minute longer. Add the milk and the herbs and continue to beat for another minute or until the mixture is smooth.

Add the flour mixture to the goat cheese mixture and whisk until smooth. Add the melted butter and whisk to combine.

When the green indicator light is lit, pour $\frac{3}{4}$ cup of the batter onto each grid of the waffle maker. Close and flip the waffle maker, then cook until the waffles are golden and crisp, 5 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve.

Waffles are delicious on their own, or drizzled with warm Fig Syrup.

Yield: 4 waffles

FIG SYRUP

$\frac{1}{4}$ vanilla bean, halved lengthwise and scraped
 $\frac{1}{2}$ teaspoon finely grated lemon zest
 $\frac{1}{4}$ cup fig preserves

$\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup light brown sugar
 $\frac{1}{4}$ cup water

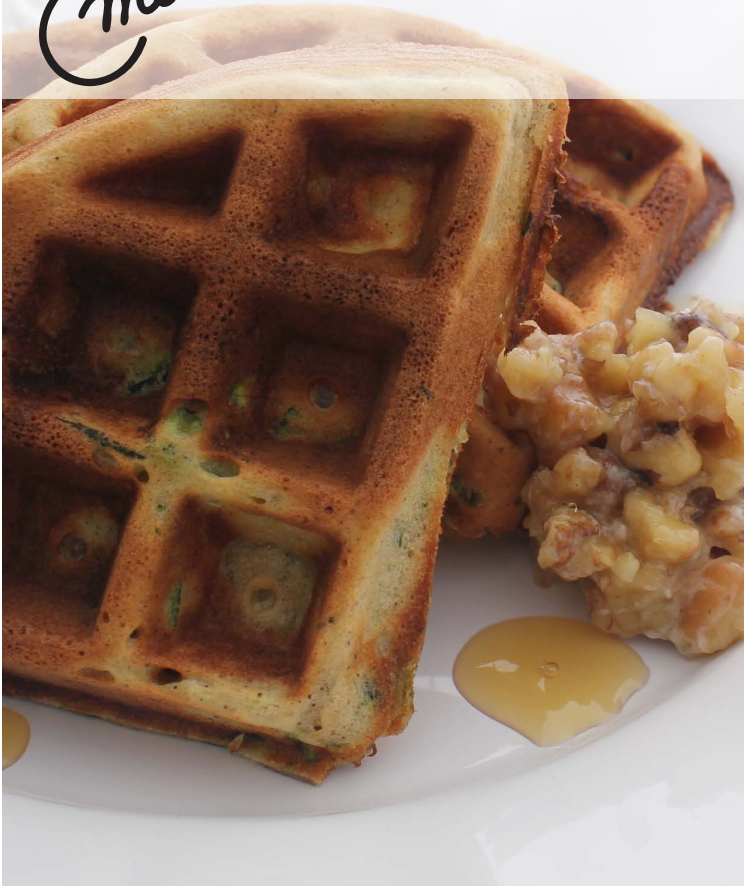
Combine the granulated sugar, brown sugar, water, and scraped vanilla bean (beans and pod) in a small saucepan set over medium-low heat. Cook until the sugar is dissolved and syrup just comes to a boil, then reduce heat to a simmer and cook until thickened and smooth, about 3 minutes. Remove vanilla bean pod, and discard. Add the lemon zest and fig preserves and cook, stirring occasionally, about 2 minutes. Serve syrup warm or room temperature with the waffles.

Yield: 1 cup

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ZUCCHINI WAFFLES WITH MAPLE WALNUT BUTTER

Prep time: 10 minutes

Total time: 35 minutes

2 medium zucchini, ends trimmed
1 teaspoon kosher salt
1½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon cinnamon
¼ teaspoon grated nutmeg

½ cup sugar
1¼ cups whole milk
2 large eggs
1 teaspoon vanilla extract
4 tablespoons unsalted butter, melted
Maple Walnut Butter, recipe follows

Grate the zucchini on the large holes of a box grater. Place the zucchini in a strainer set over a bowl, sprinkle with the salt, and set aside to drain for 30 minutes. Rinse under cold water, then transfer the zucchini to a clean dish towel. Squeeze out as much moisture as you can and set aside.

Preheat the Emeril's Waffle Maker. Preheat the oven to 200° F.

Sift the flour, baking powder, cinnamon, nutmeg, and sugar into a large mixing bowl.

In a medium mixing bowl, whisk together the milk, eggs, and vanilla.

Add the flour mixture to the milk mixture and whisk until smooth. Add the zucchini and mix well.

When the green indicator light is lit, pour ¾ cup of the batter onto each grid of the waffle maker. Close, then flip the waffle maker and cook until waffles are golden and crisp, 6 to 7 minutes. Repeat with the remaining batter. Keep waffles warm in the oven until ready to serve. Serve with the Maple Walnut Butter.

Yield: 4 waffles

MAPLE WALNUT BUTTER

1 ½ cups walnut halves, toasted and finely chopped
6 tablespoons unsalted butter, softened
3 tablespoons grade A maple syrup
¼ teaspoon salt

Combine all of the ingredients in a small mixing bowl and set aside until ready to use.

The walnut butter can be stored in an airtight container in the refrigerator for up to two weeks or frozen for up to one month.

Yield: 1½ cups

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