



BIO MIT HAND UND HERZ!

Waffles – sweet or savoury

Ingredients for 2 persons:

125 g	Werz baking mix for pancakes & waffles, gluten-free	Depending on the taste:
200 ml	sparkling mineral water	1 tbsp honey or
1 tbsp	cider vinegar	1 tbsp Werz rice syrup, gluten-free
1	egg	
1	pinch of salt	

This recipe is suitable for the Werz 4-grain, millet and buckwheat baking mixes for pancakes and waffles.

Preparation:

Mix all the ingredients in a mixing bowl to a smooth dough. After that, apply to a waffle iron, which is lightly brushed with oil and bake the dough until its golden-brown.

A fruit compote goes very well with our sweet variant. Or take an herb dip for the savoury variant.

The egg alternative: Add 1 tablespoon of Werz golden linseed, grained with 4 tablespoons of warm water, allow to soak and add it to the dough.

Enjoy your meal.



gluten-free



vegetarian



For questions please mail to: info@werz.bio



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