



Two kinds of waffles with mozzarella



Up to 15
min.



Simple



Zubereitung

Sweet waffle variant

1. For the sweet waffles, first spray the waffle iron with cooking spray to prevent the waffle batter from sticking.
2. Spread the brownie batter on the waffle iron and finish baking the waffles.
3. Finally, enjoy with vanilla ice cream and caramel sauce.

Savoury waffle variation

1. Also spray the waffle iron for the savoury waffles with cooking spray.
2. Place the pizza dough in the waffle iron, spread with tomato sauce and sprinkle with grated mozzarella.
3. Top the pizzas as you wish. We opted for salami. Cover the savoury waffles with pizza dough, pressing the edges of the top and bottom pizza dough together well to prevent the cheese from running out.
4. Then bake the waffles in the waffle iron until golden brown.

Tip:

Dip in delicious ketchup sauce before enjoying.

Zutaten

Sweet waffle variant

- 400g brownie batter
- Vanilla ice cream
- Caramel sauce

Savoury waffle variation

For the waffles:

- 300g pizza dough
- 100g tomato sauce
- 50g GOLDSTEIG grated mozzarella
- 30g salami

For dipping:

- Ketchup sauce