



## INGREDIENTS

### Chai Latte Waffles

250 g all-purpose flour  
25 g sugar  
1 tsp. baking powder  
1 tsp. baking soda  
½ tsp. salt  
2 eggs  
350 ml milk  
115 g butter, melted  
1 tsp. cinnamon  
½ tsp. ground ginger  
¼ tsp. ground cardamom  
¼ tsp. ground cloves  
¼ tsp. ground nutmeg

### Cherry Compote

300 g cherries (fresh or frozen)  
50 g sugar  
1 tsp. lemon juice

### Topping

125 g Briette Chai Style



35 minutes



6 servings



506.5 kcal  
2117.5 KJ  
11.6 g protein  
26.9 g fat  
52.9 g carbs

## Chai Latte Waffles with Briette Chai Style

## INSTRUCTIONS

1. Thoroughly combine flour, sugar, baking powder, baking soda, salt, cinnamon, ginger, cardamom, cloves and nutmeg in a large bowl. Add eggs, milk and melted butter to the dry ingredients and stir just until combined. Preheat the waffle iron and fill by portions. Cook the waffles until golden brown, then keep warm.
2. In a medium-sized saucepan, simmer cherries with sugar and lemon juice over medium heat for 10 minutes until soft. Keep the compote warm until served.
3. Slice the Briette Chai Style. Arrange warm chai latte waffles on the plate. Top with Briette slices so the cheese melts slightly. Generously top waffles and Briette with warm cherry compote.

Enjoy your meal!