

RECIPE | TOMATOES

BELGIAN WAFFLE BRUSCHETTA



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Recipe created by D'Arcy Phillips, Higher Culture Café

INGREDIENTS

Waffles:

- 2 cups all-purpose flour
- 1 tsp salt
- 4 tsp baking powder
- 2 tbsp sugar
- 1/3 cup melted butter
- 1½ cup milk

Bruschetta:

- 1 pint Pure Flavor® Marzanito Mini San Marzano tomatoes, quartered
- ¼cup red onion, finely diced
- 1 tbsp chopped curly parsley
- 1 clove garlic, minced
- 2 tbsp feta cheese
- 1 tbsp extra virgin olive oil
- 1 tsp cracked black pepper
- Pinch of salt

DIRECTIONS

WAFFLES:

1. Whisk ingredients together until smooth.
2. Heat waffle iron to manufacturer's specifications. Pour in mixture and cook until crispy and golden brown.

BRUSCHETTA:

1. Combine tomatoes, onion, parsley, garlic, salt, and pepper in a bowl.
2. Spoon generous scoops of mixture onto hot waffles.
3. Sprinkle crumbled feta on top of bruschetta mixture and drizzle with olive oil. Serve immediately.



TOTAL TIME

22 minutes

PREP TIME

12 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy