



the Sticky Waffle Book

20 sticky recipes you can cook without the mess.

Sage[®]

Master Every Moment[®]

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*Did you know that waffle batter
doubles in size while cooking, which
causes batter to ooze out of the mould?*



*So how do you make
crispy golden waffles*
WITHOUT THE MESS?



Wide wrap-around
moat catches and
cooks overflow for
easy cleanup.

*So batter up,
and let's get sticky...*



Belgian waffle batter

Belgian waffle batter



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

3 eggs, separated

1¾ cups milk

125g unsalted butter, melted

1 teaspoon vanilla extract

2 cups self-raising flour

¼ cup caster sugar

Method

1. Select BELGIAN setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place egg yolks, milk, butter and vanilla in a medium bowl and whisk until well combined.
4. Combine flour and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk in egg milk mixture to form a smooth batter.
6. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

Classic waffle batter



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

3 eggs

1¾ cups milk

125g unsalted butter, melted

1 teaspoon vanilla extract

2 cups self-raising flour

¼ cup caster sugar

Method

1. Select CLASSIC setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together the eggs, milk, butter and vanilla in a medium sized bowl and set aside.
4. Combine flour and sugar in a large bowl and make a well in the centre.
5. Gradually whisk milk mixture into flour to form a batter. Don't worry if there are a few lumps.
6. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
7. Repeat with remaining batter.

Buttermilk waffle batter



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

3 eggs

600ml buttermilk

$\frac{1}{3}$ cup vegetable oil

2 $\frac{1}{2}$ cups of plain flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ cup caster sugar

Method

1. Select BUTTERMILK setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place eggs, buttermilk and vegetable oil into a medium bowl and whisk until well combined.
4. Combine flour, baking powder, salt and sugar into a large mixing bowl and make a well in the centre.
5. Carefully whisk egg buttermilk mixture into flour to form a batter. Don't worry if there are a few lumps.
6. If batter is too thick, stir in 1-2 tablespoons of buttermilk to loosen mixture.
7. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.

Chocolate waffle batter

SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes



Ingredients

150g dark bittersweet chocolate, chopped

90g butter

2 eggs

1½ cups milk

1 teaspoon vanilla extract

2 cups plain flour

¾ cup caster sugar

¼ cup cocoa powder

1 teaspoon baking powder

1 teaspoon salt

Method

1. Select CHOCOLATE setting and dial up preferred setting on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
4. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
5. Sift flour, sugar, cocoa powder, baking powder and salt together in a large mixing bowl and make a well in the centre.
6. Pour in egg mixture and whisk until mostly smooth with just a few lumps.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter.



Banana pecan and caramel

Banana pecan and caramel



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

3 eggs

1¾ cups milk

125g unsalted butter, melted

1 teaspoon vanilla extract

2 cups self-raising flour

¼ cup brown sugar, plus ½ cup extra to sprinkle

2 large banana, thinly sliced

¼ cup chopped toasted pecans

Caramel sauce

300ml thickened cream

60g butter

¾ cup brown sugar

Ice cream and toasted chopped pecans to serve

Method

1. Select CLASSIC setting and dial up 6 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Whisk together the eggs, milk, butter and vanilla in a jug and set aside.
3. Combine flour and sugar in a large bowl, make a well in the centre and whisk in milk mixture to form a smooth batter.
4. Using waffle dosing cup, pour just under ½ cup of batter into each waffle square. Sprinkle 1–2 teaspoons of brown sugar over each waffle square and top with 4 slices of banana. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter, banana and sugar.
5. To make caramel sauce, combine cream, butter and brown sugar into a small saucepan. Stir over medium heat and bring to the boil, reduce to low and simmer for 2–3 minutes or until thickened.
6. To serve, top waffles with ice cream and toasted pecans; drizzle over caramel sauce.



Smoked salmon, dill and caper cream

Smoked salmon, dill and caper cream



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

3 eggs

600ml buttermilk

$\frac{1}{3}$ cup vegetable oil

$\frac{3}{4}$ cup plain flour

$\frac{3}{4}$ cup buckwheat flour

2 teaspoons baking powder

1 teaspoon salt

Dill and caper cream

2 tablespoons chopped dill

250g crème fraîche

Zest and juice of a lemon

2 tablespoons capers,
roughly chopped

200g smoked salmon

Ground black pepper,
extra dill to garnish

Method

1. To make the dill and caper cream, beat together the dill, crème fraîche, lemon zest, juice and capers until well mixed; set aside.
2. Select BUTTERMILK setting and dial up 6 on the browning control dial.
3. Preheat until orange light flashes up and the words HEATING disappear.
4. To make the waffles, whisk eggs, buttermilk and oil in a large jug.
5. Place flours, baking powder and salt into a large bowl, make a well in the centre and whisk the egg mixture into the flour to form a smooth batter.
6. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. To serve, top each waffle with slices of smoked salmon and a dollop of the caper cream.



Potato rosti with tomato salsa

Potato rosti with tomato salsa



SERVES

8

waffles

PREP

25

minutes

COOK

30

minutes

Ingredients

2kg waxy potatoes, peeled and grated

3 eggs

250g sour cream

2 tablespoons horseradish cream

Salt and pepper, to taste

Melted butter (optional)

Salsa

3 tomatoes, diced

1 avocado, diced

1 small red onion, finely diced

1 garlic clove, finely chopped

1 jalapeño chilli pepper (stems, ribs, seeds removed), finely diced

½ cup chopped coriander

Juice of a lime

1 tablespoon oil

Baby spinach leaves and grated parmesan to serve

Method

1. Select CUSTOM setting and dial up 7 on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Grate potatoes, place into a clean tea towel and squeeze to remove most of the moisture.
4. Combine eggs, sour cream and horseradish in a large mixing bowl. Toss through grated potatoes to coat and season well with salt.
5. Spread approximately 1 cup of the potato mixture into each waffle square. Close lid and cook for 15 minutes or until potatoes are cooked and crispy. To give the rosti a golden colour, brush tops of potato rosti with melted butter halfway through cooking time.
6. Meanwhile toss the tomatoes, avocado, red onion, garlic, chilli and coriander. Combine with lime juice, oil and season to taste with salt and pepper.
7. Serve hot rosti topped with tomato salsa, baby spinach and parmesan.



Poached rhubarb and vanilla custard

Poached rhubarb and vanilla custard



SERVES

12

waffles

PREP

15

minutes

COOK

15

minutes

Ingredients

2 x 500g bunches fresh rhubarb,
trimmed and washed

$\frac{1}{4}$ cup sugar

3 eggs, separated

2 cups milk

1 teaspoon vanilla extract

125g butter, melted

1 cup custard powder

$1\frac{3}{4}$ cups self-raising flour

1 teaspoon baking powder

$\frac{1}{2}$ cup caster sugar

*Serve with thick custard and reserved
rhubarb; sprinkle with icing sugar*

Method

1. Cut rhubarb stalk into 2cm lengths and place into a saucepan with sugar and 1 cup water. Cook over low heat until rhubarb is soft but not broken down. Remove and strain; cool completely.
2. Whisk egg yolks, milk, vanilla extract and melted butter together in a large jug.
3. Combine custard powder, flour, baking powder and sugar together in a large mixing bowl and make a well in the centre.
4. Carefully pour in egg and milk mixture and whisk until just combined. Fold through half the rhubarb and reserve the rest to serve.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter.
6. Select BELGIAN waffle setting and dial up 5 on the browning control dial.
7. Preheat until orange light flashes up and the words HEATING disappear.
8. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
9. Serve warm with extra thick custard and reserved rhubarb and a sprinkle of icing sugar.



Danish feta and spinach

Danish feta and spinach



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

2 eggs, separated

1½ cups milk

125g butter, melted

1½ cups self-raising flour

1 teaspoon salt

150g soft feta, coarsely crumbled

¼ cup grated parmesan

150g frozen spinach, defrosted,
excess moisture squeezed out

Grilled bacon and tomatoes to serve

Method

1. Select BELGIAN setting and dial up 6 on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk together egg yolks, milk and butter.
4. Place flour and salt into a large bowl, make a well in the centre.
5. Gently whisk in the egg and milk mixture to form a smooth batter. Stir through crumbled feta and spinach.
6. Beat egg whites until stiff peaks form, gently fold into batter.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve with grilled bacon and tomatoes.



White chocolate and raspberry

White chocolate and raspberry

SERVES
10
waffles

PREP
10
minutes

COOK
15
minutes



Ingredients

150g white cooking chocolate,
chopped

$\frac{1}{2}$ cup caster sugar

100g butter

3 eggs

$1\frac{1}{2}$ cups milk

2 teaspoons vanilla extract

$2\frac{1}{4}$ cups self-raising flour

$\frac{1}{3}$ cup white chocolate bits

200g frozen raspberries

*Fresh raspberries, whipped cream
and honey to serve*

Method

1. Combine chocolate, sugar and butter in a microwave safe bowl and select 100% power for 30 seconds. Stir and repeat until chocolate has melted and mixture is smooth. Stand to cool.
2. Whisk eggs, milk and vanilla extract together and mix through chocolate mixture.
3. Place flour into a large mixing bowl and fold through egg mixture until mostly smooth; add white chocolate bits and raspberries and mix well.
4. Select CHOCOLATE setting and dial up 5 on the browning control dial.
5. Preheat until orange light flashes up and the words HEATING disappear.
6. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve waffle, topped with fresh raspberries, a dollop of cream and a good drizzle of honey.

Note: Waffles will be soft when warm, but harden upon cooling.



*French brioche
and marmalade*

French brioche and marmalade



SERVES

8

waffles

PREP

10

minutes

COOK

10

minutes

Ingredients

4 eggs

1½ cups milk

¾ cup cream

1 teaspoon vanilla extract

2 tablespoons maple syrup

450g day old brioche,
cut into 8 thick slices

40g softened unsalted butter

½ cup marmalade

*Fresh strawberries and
maple syrup to serve*

Method

1. Select CUSTOM setting and dial up 10 on the browning control dial.
2. Preheat until orange light flashes up and the words HEATING disappear.
3. Whisk eggs, milk, cream, vanilla extract and maple syrup together and pour into a shallow dish.
4. Butter each slice on both sides with softened butter and spread marmalade evenly over one side of each slice.
5. Dip slices into egg mixture until bread is sodden with egg mixture. Carefully squash slices into waffle plates and close lid. Cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining brioche and egg mixture.
6. Serve warm with a drizzle of maple syrup and sliced strawberries.



Traditional Belgian Liège

Traditional Belgian Liège



SERVES

16

waffles

PREP

20

minutes

COOK

20

minutes

Ingredients

7g sachet dry yeast powder

$\frac{1}{2}$ cup warm milk

50g raw sugar

575g plain flour

$\frac{1}{2}$ teaspoon salt

200g softened butter

Vanilla extract to taste

2 large eggs

150g Belgian pearl sugar

Serve with maple syrup and whipped butter or cream

Method

1. Dissolve yeast in half of the warm milk with a teaspoon of the sugar. Stand for 10–15 minutes to activate.
2. Place flour, salt, butter, remaining sugar, vanilla extract and eggs into a bowl of an electric mixer. Using the dough hook, beat until mixture looks crumbly.
3. Add warm milk and mix a little more to incorporate.
4. Add activated yeast mixture and mix until dough doesn't stick to the sides of the bowl. Cover with a clean cloth and rest for 10 minutes.
5. Add pearl sugar and gently knead through until evenly distributed.
6. Let the dough rest for 1 hour and then cut it into 80g balls.
7. Select BELGIAN waffle setting and select 4 on the browning control dial.
8. Preheat until orange light flashes up and the words HEATING disappear.
9. Place a ball of dough into each waffle square and close lid to cook. Repeat with remaining dough.
10. Serve with generous lashings of whipped butter or cream and maple syrup.



Three-cheese soufflé

Three-cheese soufflé

SERVES	PREP	COOK
12	15	15
waffles	minutes	minutes



Ingredients

4 eggs, separated
3 cups milk
125g butter, melted
½ cup grated parmesan cheese
⅓ cup grated provolone cheese
½ cup grated mozzarella cheese,
plus 1 cup of 1cm diced mozzarella
2½ cups plain flour
3 teaspoons baking powder
1 teaspoon bi-carb soda
2 teaspoons sea salt
⅓ cup finely chopped chives

*Serve with crispy bacon and
baby rocket*

Method

1. Select BELGIAN waffle setting and dial up number 5 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Combine egg yolks, milk and melted butter together and whisk until well combined.
3. Place cheeses, flour, baking powder and bi-carb soda and salt into a large bowl; make a well in the centre.
4. Pour in egg and milk mixture and fold until just combined.
5. Beat egg whites with electric beaters until firm peaks form. Fold through waffle batter along with chopped chives.
6. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve with crispy bacon and homemade baked beans and rocket.



Corn and crispy bacon

Corn and crispy bacon

SERVES

10

waffles

PREP

15

minutes

COOK

15

minutes



Ingredients

2 tablespoons oil
250g bacon rashers, rind removed and sliced
4 eggs
600ml buttermilk
 $\frac{3}{4}$ cup vegetable oil (such as sunflower or canola)
 $1\frac{1}{4}$ cups self-raising flour
 $1\frac{1}{4}$ cups cornmeal (fine polenta)
1 tablespoon caster sugar
1 teaspoon salt
Freshly ground black pepper
2 cups fresh corn kernels (approx. 2 corn cobs)
 $\frac{1}{4}$ cup chopped parsley

Serve with poached eggs, grilled bacon, baby spinach and pesto

Method

1. Heat oil in a frying pan over medium high heat. Add bacon and cook 5–6 minutes or until crispy; remove and drain on absorbent paper.
2. Place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
3. Combine flour, cornmeal, sugar and salt into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps, followed by bacon and corn.
5. Select BUTTERMILK waffle setting and dial up number 5 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve topped with baby spinach leaves, grilled bacon, poached egg and a dollop of pesto.

A close-up photograph of a dessert served in a white, rectangular paper box. The dessert consists of a large scoop of milk chocolate ice cream, topped with a drizzle of dark chocolate sauce and a dusting of yellow crumbs. The ice cream is nestled among several golden-brown waffles. A dollop of white cream is also visible on the side of the ice cream scoop. The box is placed on a light-colored, textured surface. In the foreground, two wooden spoons are lying on the surface. The background is a plain, light-colored wall.

Milk chocolate and peanut butter

Milk chocolate and peanut butter



SERVES

12

waffles

PREP

15

minutes

COOK

15

minutes

Ingredients

200g milk chocolate, chopped
100g unsalted butter, diced
3 eggs
2 cups milk
2 teaspoons vanilla extract
2½ cups plain flour
½ cup caster sugar
2 tablespoons cocoa powder
3 teaspoons baking powder
300g (approx. 30) Reeses' peanut butter cups, coarsely chopped

Serve topped with crushed peanuts, ice cream or cream

Method

1. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and continue until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
2. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture until smooth.
3. Sift flour, sugar, cocoa powder and baking powder together in a large mixing bowl and make a well in the centre.
4. Pour in egg mixture and whisk until mostly smooth with just a few lumps; fold through chopped peanut butter cups.
5. Select CHOCOLATE waffle setting and dial up number 5 on the on browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve with crushed peanuts and cream or ice cream.



Sticky date and butterscotch sauce

Sticky date and butterscotch sauce



SERVES

8

waffles

PREP

25

minutes

COOK

10

minutes

Ingredients

300g pitted dates, chopped

1½ cups water

1 teaspoon bi-carb soda

4 eggs

1 cup milk

200g unsalted butter,
melted and cooled

2 teaspoons vanilla extract

3 cups self-raising flour

⅓ cup raw sugar

Butterscotch sauce

100g butter

1 cup brown sugar

300ml cream

Vanilla ice cream or cream to serve

Method

1. Place dates and water into a saucepan and bring to the boil over medium heat; cook 5 minutes. Cool and stir through bi-carb soda. Stand for 10 minutes.
2. Place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
3. Combine flour and sugar into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg milk mixture followed by the softened date mixture to form a smooth batter.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside.
8. To make the butterscotch sauce, place butter, brown sugar and cream into a saucepan and stir until melted. Bring to the simmer and cook for 5 minutes or until thick and syrupy.
9. Serve waffle drizzled with butterscotch sauce and a scoop of ice cream.



Hot apple pie and coconut crumble

Hot apple pie and coconut crumble



SERVES

12

waffles

PREP

20

minutes

COOK

15

minutes

Ingredients

4 eggs

2 cups milk

200g unsalted butter,
melted and cooled

2 teaspoons vanilla extract

3 cups self-raising flour

1 teaspoon ground cinnamon

$\frac{1}{4}$ cup caster sugar

$\frac{1}{4}$ cup brown sugar

400g can pie apple

Crumble

2 tablespoons desiccated coconut

$\frac{1}{4}$ cup rolled oats

$\frac{1}{4}$ cup plain flour

$\frac{1}{4}$ cup brown sugar

60g butter

*Crumble, apple slices and vanilla ice
cream to serve*

Method

1. To make the crumble, combine coconut, oats, flour and sugar in a bowl. Using your fingertips, rub butter into mixture. Heat a large frying pan over medium high heat. Add oat mixture and cook 8–10 minutes, stirring frequently until golden, crispy and crumbly. Remove and cool completely.
2. To make the waffles, place eggs, milk, butter and vanilla in a large jug and whisk until well combined.
3. Combine flour, cinnamon and sugars into a large mixing bowl and make a well in the centre.
4. Carefully whisk in egg milk mixture to form a smooth batter. Fold through canned pie apple.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve with topped with crumble topping, vanilla ice cream and extra slices of apples.



Lemon ricotta cheesecake

Lemon ricotta cheesecake

SERVES

12

waffles

PREP

20

minutes

COOK

15

minutes



Ingredients

4 eggs, separated
2½ cups milk
200g unsalted butter,
melted and cooled
2 teaspoons vanilla extract
3 cups self-raising flour
¼ cup caster sugar

Lemon cheesecake filling

400g smooth ricotta
½ cup lemon curd
1 cup passionfruit pulp (approx. 16)
¼ cup icing sugar

Method

1. Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.
2. Combine flour and sugar into a large mixing bowl and make a well in the centre.
3. Carefully whisk in egg milk mixture to form a smooth batter.
4. Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.
5. Select BELGIAN waffle setting and dial up number 6 on browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside to cool completely.
8. Beat ricotta and lemon curd together until smooth and set aside.
9. For the passionfruit sauce, spoon pulp into a medium saucepan along with ½ cup water and the icing sugar. Stir over medium heat for 5 minutes or until thick and syrupy. Remove and cool.
10. To serve, cut each waffle in half diagonally and sandwich with lemon cheesecake filling. Serve 2 waffles for each person and drizzle over passionfruit sauce.



Southern fried chicken with maple syrup

Southern fried chicken with maple syrup



SERVES

6

waffles

PREP

30

minutes

COOK

40

minutes

Ingredients

4 eggs

600ml buttermilk

$\frac{3}{4}$ cup vegetable oil (such as sunflower or canola)

$2\frac{1}{2}$ cups self-raising flour

$\frac{1}{3}$ cup caster sugar

1 teaspoon salt

Fried chicken

600ml buttermilk

2 eggs

12 chicken pieces on the bone, such as wings, drumsticks and thigh cutlets

2 cups plain flour

3 teaspoons each of salt and ground white pepper

2 tablespoons white sugar

$1\frac{1}{2}$ tablespoons paprika

3 teaspoons each garlic powder and onion powder

2 teaspoons cayenne pepper

1 teaspoon dried thyme

Vegetable oil for frying

Whipped butter and maple syrup to serve

Method

1. For the chicken; whisk the buttermilk and eggs together in a large bowl. Add chicken pieces and toss to coat well.
2. Combine flour, salt and pepper and remaining spices in a large flat dish.
3. Dip chicken in flour mixture and set aside until all the chicken has been coated. Repeat by dipping into egg and buttermilk again and then into flour mixture. Refrigerate for 30 minutes.
4. Preheat oil in a deep fryer at 160°C or use a large deep frying pan and heat over medium high heat. Cook chicken in batches for 10–15 minutes or until golden and cooked through to the bone.
5. Place cooked chicken, uncovered, into a warm oven (150°C) while preparing waffles.
6. For the waffles; place eggs, buttermilk and vegetable oil into a large jug and whisk until well combined.
7. Combine flour, sugar and salt into a large mixing bowl and make a well in the centre.
8. Carefully whisk in egg buttermilk mixture to form a smooth batter, with just a few lumps. If batter is too thick, stir in 1–2 tablespoons of buttermilk to loosen.
9. Select BUTTERMILK waffle setting and dial up number 6 on the on browning control dial.
10. Preheat until orange light flashes up and the words HEATING disappear.
11. Using waffle dosing cup, pour $\frac{1}{2}$ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
12. To serve, place 2 waffles onto each plate and top with 2 pieces of fried chicken. Spoon a dollop of whipped butter and drizzle over maple syrup.



Aussie vegemite and cheddar

Aussie vegemite and cheddar



SERVES
12
waffles

PREP
15
minutes

COOK
15
minutes

Ingredients

4 eggs

2½ cups milk

200g unsalted butter,
melted and cooled

3 cups self-raising flour

2 cups grated cheddar cheese

⅓ cup vegemite

Serve with baked beans

Method

1. Place eggs, milk and butter in a large jug and whisk until well combined.
2. Combine flour and half the cheese into a large mixing bowl and make a well in the centre.
3. Carefully fold in egg milk mixture to form a smooth batter.
4. Drop heaped teaspoons of vegemite into the batter and gently stir so that vegemite swirls through batter.
5. Select CLASSIC waffle setting and dial up number 5 on the on browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook for ¾ of the cooking time. Open lid and quickly sprinkle grated cheese evenly over the waffles. Close lid and continue cooking until timer has finished and ready beep has sounded 3 times.
8. Repeat with remaining batter and serve topped with warm baked beans.



Zucchini, prosciutto and parmesan

Zucchini, prosciutto and parmesan



SERVES

12

waffles

PREP

30

minutes

COOK

40

minutes

Ingredients

1 small onion, finely grated
1 zucchini, grated
3 cups plain flour
3 teaspoons baking powder
1 teaspoon sea salt
½ cup grated parmesan
4 eggs
2½ cups milk
200g unsalted butter,
melted and cooled

Sweet tomato sauce

1 tablespoon olive oil
1 small onion chopped
1 small red chilli, chopped
2 tablespoons tomato paste
420g can chopped tomatoes
1 tablespoons brown sugar

*Serve with prosciutto, tomato sauce
and cherry tomatoes*

Method

1. To make the sauce, heat oil in medium pan over medium high heat. Add onion and chilli and cook 2–3 minutes or until softened. Add tomato paste and cook a further 1 minute.
2. Stir in canned tomatoes, brown sugar and 1 cup water. Bring to the boil, reduce heat to low and simmer for 15 minutes or until thick; keep warm.
3. To make the waffles, place onion, zucchini, flour, baking powder, salt and parmesan into a large mixing bowl; mix well.
4. Whisk eggs, milk, butter together in a large jug and fold through zucchini and flour mixture.
5. Select CLASSIC waffle setting and dial up number 6 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. Serve warm waffles topped with tomato sauce, prosciutto and fresh cherry tomatoes.



Coconut, lime zest and lychee syrup

Coconut, lime zest and lychee syrup

SERVES

8

waffles

PREP

35

minutes

COOK

30

minutes



Ingredients

2 cups self-raising flour
1/3 cup caster sugar
1 cup shredded coconut,
plus 1/4 cup extra for garnish
1/2 teaspoon baking powder
420g can coconut milk
3 eggs
1/3 cup coconut oil*

Lime and lychee syrup

Zest and juice of 2 limes
565g can lychees, drained,
syrup reserved
1/3 cup caster sugar

*Coconut ice cream and mint sprigs
and remaining toasted shredded
coconut to serve*

*Coconut oil can be substituted with
vegetable oil

Method

1. To make the syrup, place the lime zest and juice along with the syrup from the lychees and 1/2 cup water into a saucepan. Add sugar and bring to the boil; reduce heat to low and simmer for 15 minutes or until reduced by half. Stir in lychees and simmer until thick and syrup; set aside.
2. Toast 1/4 cup of shredded coconut under a hot grill for 1–2 minutes or until golden. Remove and set aside.
3. To make the waffles, combine flour, sugar, untoasted shredded coconut and baking powder into a large mixing bowl; make a well in the centre.
4. Whisk coconut milk, eggs and coconut oil together and pour into dry ingredients. Carefully fold through until just mixed through; it will still have a few lumps.
5. Select CLASSIC waffle setting and dial up number 5 on the browning control dial.
6. Preheat until orange light flashes up and the words HEATING disappear.
7. Using waffle dosing cup, pour 1/2 cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
8. To serve, stack two waffles on top of each other and top with lychee syrup, coconut ice cream, mint sprig and toasted shredded coconut.



Chocolate and honeycomb

Chocolate and honeycomb

SERVES

12

waffles

PREP

15

minutes

COOK

15

minutes



Ingredients

200g dark bittersweet 70% chocolate, chopped

100g unsalted butter, diced

3 eggs

2 cups milk

2 teaspoons vanilla extract

2¾ cups plain flour

3 teaspoons baking powder

1 cup caster sugar

1 teaspoon salt

150g chocolate honeycomb, cut into large 3cm chunks, plus extra for garnish

Serve with vanilla and chocolate ice cream

Method

1. Select CHOCOLATE waffle setting and dial up number 5 on the browning control dial. Preheat until orange light flashes up and the words HEATING disappear.
2. Place the chocolate and butter in a microwave safe bowl and heat on 100% power for 30 seconds. Stir and repeat until chocolate and butter have melted and mixture is smooth; set aside to cool slightly.
3. Whisk eggs, milk and vanilla together in a large jug and stir through cooled chocolate mixture.
4. Sift flour, baking powder, sugar and salt together in a large mixing bowl; make a well in the centre.
5. Pour in egg mixture and whisk until mostly smooth. Fold through chopped honeycomb bar.
6. Using waffle dosing cup, pour ½ cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Repeat with remaining batter.
7. Serve 2 per stack, topped with scoop of vanilla and chocolate ice cream and with extra chopped honeycomb.

Note: Waffles will be soft after cooking, but will harden on cooling.

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Sage®

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