

Blueberry & Rosemary Buckwheat Waffles (GF)



By Chef Amanda DeLaura

While in Rome over the holidays my sister treated me to brunch as an early birthday gift. The dining room was fully booked and customers from all over Europe enjoyed fresh-pressed juices, stacks of pancakes, traditional omelets and all of the fine things one has with brunch. While I perused the menu my eyes came across an abnormal selection of rosemary buckwheat waffles. Within half an hour, I had ordered them and consumed every single bite. This recipe is my rendition and I've added the blueberries to enhance the batter with a touch of sweetness. Blueberries are also one of the most powerful fruits, loaded with high levels of antioxidants and cancer-fighting properties. If you want to enjoy these as savory waffles with cottage cheese, smoked salmon, capers, eggs, or as desired, omit the blueberries and get creative. Bon appétit!

Makes 6 waffles

Ingredients:

1 cup buckwheat flour
1/2 cup almond flour
1/2 cup gluten free all-purpose flour
1 Tbsp baking powder
1 tsp fresh rosemary, *finely minced*

pinch of salt
2 eggs
2 cups milk
1/3 cup olive oil
1/2 cup blueberries

Directions:

1. Preheat your waffle maker. In a medium bowl, whisk together your buckwheat flour, almond flour, all-purpose flour, baking powder, salt, and finely minced fresh rosemary. Make a well in the center of the bowl and crack your eggs into the well. Add the milk and olive oil and whisk till combined. Fold in the blueberries.
2. Grease your waffle maker and scoop two large spoonfuls of batter into your maker. Close the lid and let the waffle cook for four minutes, or until desired texture and crispness. Re-grease your maker and repeat till you've finished the remaining batter.
3. Serve the waffles with softened butter and warmed maple syrup and enjoy.