



Blueberry and Goat Cheese Sourdough Waffles

My sourdough waffle batter is simple to mix up and ideal for making whatever versions of waffles you fancy—sweet or savory, and with or without added honey. In these waffles I have added goat cheese and blueberries to my standard sourdough batter to marry sweet and savory in this perfect breakfast, lunch or supper treat. This batter serves two; it can simply be doubled to make more.

If you would like to make plain waffles, use this recipe, minus the goat cheese and blueberries, and top with

the ingredients of your choice to serve. Or add any extras to it right from the start, like mine here. Let your imagination run wild!

PREP: Your starter does not add rise in this recipe; instead, it adds flavor to the finished creation. You can use any starter made with any flour, including discard starter.

Makes 1 round (4 individual waffles), serves 2

100 g (½ cup) starter
50 g (½ cup) white spelt flour or all-purpose flour
25 g (¼ cup) water
25 g (¼ cup) honey
1 medium-sized or large egg
Pinch of salt
50 g (½ cup) crumbly goat cheese or cream cheese broken into chunks (see Top Tips)
50 g (½ cup) fresh blueberries (see Top Tips)

Step 1: In a medium-sized mixing bowl, combine all the ingredients, except the goat cheese and blueberries, and use a tablespoon to mix well to an almost smooth batter. Mix until there is no dry flour left, then add the chunks of goat cheese and blueberries and mix again, but do not overmix so that the goat cheese does not break down too much.

Step 2: Set the bowl aside, uncovered, for the batter to rest for 5 to 10 minutes to thicken. Switch on your waffle maker to heat to the highest setting.

Step 3: Once the waffle maker is ready, pour all the batter into the middle of the bottom plate; it will naturally move into the outer edges. If your waffle maker is small, use just enough batter that it will spread to fill the space but not overflow. Refer to the manufacturer's instructions as needed.

Step 4: Immediately close the lid and leave the waffles to cook until no more steam is coming from the waffle maker and the waffles are cooked to your liking. In my waffle maker, this takes 10 to 15 minutes.

Step 5: Remove the waffle carefully and place on a plate. Cut into sections and serve.

Top Tips:

To make this a sweet waffle, replace the goat cheese and blueberries with other fresh berries, chocolate pieces or other sweet ingredients of your choice. Or convert it to a full savory option with your choice of cheese, chili sauce, pizza sauce, spices or herbs.