



Cheesy Waffles with Spicy Poached Pears

Servings: 4

Prep Time: 10min

Cook Time: 40min



Ingredients

For the waffles

- 2 cups (500 ml) cake wheat flour
- 2 tsp. (10 ml) baking powder
- Pinch of salt
- 2 eggs
- ½ cup (120 ml) melted butter
- 1 cup (250 ml) grated Gouda
- 1 tbsp. (15 ml) sugar
- 2 spring onions; finely chopped

For the poached pears

- 4 firm pears; peeled
- 1 bottle (750 ml) red wine
- 1 cup (250 ml) sugar
- 2 star anise
- 2 cinnamon quills
- 2 sprigs thyme

Directions

1. To make the poached pears, pour wine into a saucepan and add the sugar, star anise, cinnamon and thyme.
2. Stir over medium heat until sugar has dissolved completely.
3. Reduce heat to low and gently place pears into the poaching liquid, making sure that the pears are completely submerged.
4. Poach pears for about 20 min. or until tender. Remove from liquid and set aside to cool.
5. Continue to boil the poaching liquid until reduced to a syrup. Set aside and leave to cool.
6. Place all the waffle ingredients in a large bowl and mix until a smooth batter is achieved. Pour mixture into lightly greased hot waffle pan and cook until golden brown. Serve immediately with poached pears and a drizzle of syrup.