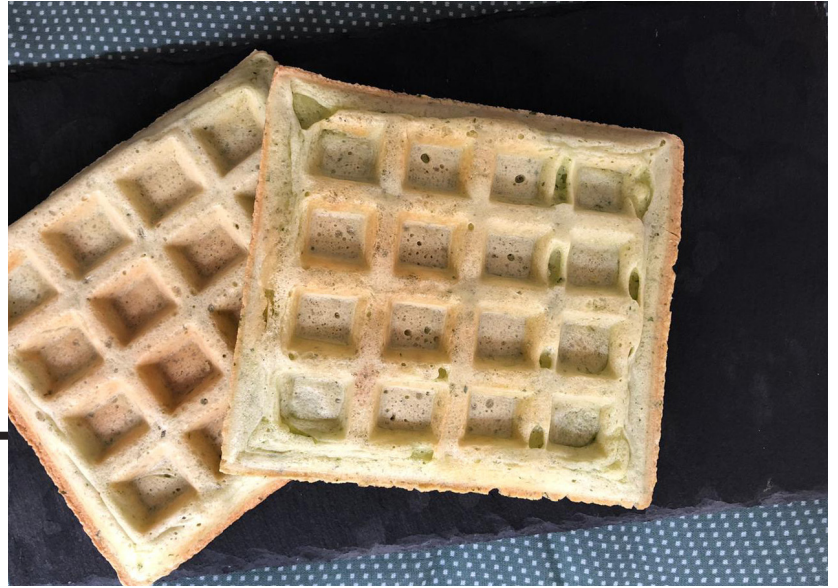


HERBAL WAFFLE

Vegan Chef
Gabriele Bonomi



INGREDIENTS:

250g flour 00
150g soy yoguth
7g baking powder
1 bunch fresh parsley
15-20 basil leaves
2 pinch of salt
1 tbsp olive oil
water to get the right
consistency

DIRECTION:

Combine all the ingredients in a bowl and with a mixer blend everything adding the necessary water to obtain a thick and uniform batter.

Preheat the waffle iron, grease it and put a couple of spoonfuls of batter.

If you don't have a waffle iron, you can heat a pan and make omelettes. Once cooked, fill to taste!

VEGAN BEAR CHEF