



SWISS CHEESE, HAM & SPINACH WAFFLES

<https://www.mainland.co.nz/recipe/Swiss-Cheese-Ham-Spinach-Waffles.html>



PREP TIME
10 MINS

COOKING TIME
20 MINS

SERVES
4

Our Mainland Swiss Cheese in these big-on-flavour savoury waffles are a glorious way to start the day. This recipe by Kelly Gibney can be made in advance so are a perfect way to create a brunch for friends that doesn't have you in the kitchen the whole time. They are gluten free too, so great for those with dietary requirements.

Ingredients

- 4 free-range eggs
- ½ cup milk
- 1 ½ cups Mainland Swiss Cheese – grated
- ¾ cup tapioca flour
- 1 ½ cups almond meal / ground almonds
- 60g baby spinach leaves – roughly chopped
- 120g free-range ham slices – diced
- Sea salt and cracked black pepper
- Olive oil for greasing waffle iron

To serve: Avocado slices, butter, tomato relish, toasted seeds

Method

1. Combine the eggs, milk, and grated cheese. Whisk together. Add the remaining ingredients, season generously and stir briskly until evenly combined.
2. Heat the waffle iron and lightly grease it with olive oil.
3. Pour 1/3 cup of batter into the waffle iron (this will depend on the size of your iron). Spread to the edges and cook until golden brown. Store in a warm oven until you've repeated this process with the remaining batter.
4. Serve hot with butter, avocado, relish and toasted seeds.

Leftover waffles can be stored in the fridge for up to 24 hours or frozen for up to 1 month. Reheat waffles under a hot grill.