

Making savoury breakfast waffles with red pesto cheese



Ingredients

- 75 75 g Greek yoghurt
- 11 egg
- 75 75 grams of flour
- 1 1 teaspoon baking powder
- 2 2 teaspoon Italian herbs
- 1 1 teaspoon red pesto
- 25 25 g red pesto cheese
- · Optional: fried egg and avocado

Preparation

Colourful and delectable waffles with red pesto cheese. What are you eating today?

- Mix the Greek yoghurt with the egg.
- Add the flour, baking powder, Italian herbs and red pesto. Season to taste with salt and pepper.
- · Grate the cheese into the batter and stir well.
- Heat your waffle iron and bake the waffles within 3 minutes until cooked and golden brown.
- Finish with a fried egg and avocado.

This recipe is easy and simple and was made by @thamargoesbananas, thanks!