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## Butter waffles with Rodenbach cheese

Ingredienten:

- 150g Rodenbach cheese, grated
- 5 eggs
- 15g sugar
- 1 tbsp honey
- 40g dry yeast
- 1L semi-skimmed milk
- 500g flour
- 120g Dixmuda or Nazareth butter
- pinch of salt

Preparation:

Separate the egg yolks from the whites and beat separately.

Dissolve the yeast in lukewarm milk and mix in the egg yolks.

Sieve the flour and whisk it into the milk until you achieve a smooth consistency, then add the egg whites, honey, sugar, cheese and a pinch of salt.

Set aside for an hour until the batter doubles in size.

Cook the waffles in a waffle iron and serve with jam, sugar or butter.

4 personen

Dessert

3

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