



Herb waffles

for 4 persons:

60 g room temperature

Ländle BIO butter

2 teaspoons of salt

40 g Vorarlberg mountain cheese

2 eggs

1 teaspoon Baking powder

3 tbsp herbs

100 ml Ländle buttermilk

150 g of flour

Process all ingredients into a dough that is not too liquid. Pre-heat the waffle iron and grease it with a little butter. Fill with 1.5 tablespoons of batter and bake until they are nice and brown.