

# Herby waffles with grilled Vacherousse d'Argental

## Informations

People : 4



## Ingredients

- 200 g Vacherousse d'Argental
- 20 g fresh yeast
- 25 cl milk
- 125 g flour
- 100 g butter
- 4 eggs
- ½ bunch chives
- ½ bunch parsley
- ½ bunch dill
- ½ bunch coriander
- Table salt, pepper

## Preparation steps



1. Prepare waffle batter: dissolve yeast in luke-warm milk.
2. Meanwhile, mix flour with salt and pepper in a bowl. Melt butter.
3. Separate eggs, set whites aside in a cool place, mix yolks into flour, carefully add milk and whisk until you have a smooth, even batter. Wash all herbs and chop finely, add to batter. Set aside at room temperature.
4. Whisk whites to stiff peaks and fold into batter.
5. Preheat waffle iron and make waffles.
6. Preheat barbecue to 180°C.
7. When ready to serve, place waffles on a sheet of aluminium foil and add a generous layer of diced Vacherousse. Place under barbecue hood for a few minutes to melt cheese.
8. Serve nice and hot.

? **Tip:** For this recipe you could make red waffles by replacing the herbs with sun-dried tomato puree.