

Lemon Waffles with Strawberry Orange Compote

INGREDIENTS:

- 2 eggs
- 2 cups all-purpose flour
- 1 3/4 cups milk
- 1/2 cup D'Olivo Lemon Fused Olive Oil
- 1 tablespoon white sugar
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon vanilla extract
- Fresh Strawberry-Balsamic Compote
- 3 cups sliced, fresh strawberries
- 1/2 cup D'Olivo Cara-Cara Orange-Vanilla White Balsamic
- 1 cup sugar
- Whip cream topping optional

DIRECTIONS:

For the Compote:

Place the sugar and 1/2 cup of balsamic in a heavy duty 2 quart sauce pan or larger. Heat over medium, swirling occasionally until the sugar is completely dissolved. Add the strawberries and cook at a simmer until the strawberries begin to lose shape and become a chunky sauce (about 8 minutes), stirring frequently. Cool to room temperature before serving.

For the Waffles

Preheat a standard or Belgian waffle maker. Beat the eggs in large bowl with a mixer or by hand until fluffy. Beat in flour, milk, Lemon Fused Olive Oil, sugar, baking powder, salt and vanilla, just until smooth. Grease the preheated waffle maker with non-stick cooking spray. Pour mix into the ready waffle maker. Cook until golden brown. Serve with Strawberry Balsamic Compote and a dollop of yogurt or cream if desired.

Makes 8 standard size waffles

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