



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Beaufort House Inn Belgian Waffles

Serves 8	Serves 16	Serves 32
<u>Ingredients:</u>	<u>Ingredients:</u>	<u>Ingredients</u>
3 eggs	6 eggs	12 eggs
2 c water	4 c water	8 c water
2 c Carbon malted flour	4 c Carbon malted flour	8 c Carbon malted flour
1 stick butter melted	2 sticks butter melted	4 sticks butter melted

Preparation:

- Whisk eggs until frothy
- Add water and whisk again
- Add malted flour, then add melted butter while still hot
- Whisk flour, melted butter into the egg mixture
- Set waffle batter aside until ready to make on waffle irons - we use 1" commercial grade Belgian Waffle Makers
- Heat your favorite pure Maple Syrup to serve at the table

Presentation:

- Serve with fresh seasonal fruit, fresh whipped cream, grated whole nutmeg, sprig of fresh mint
- No seasonal fruit? Make a hot fruit compote from frozen mixed berries
- Place heated pure Maple Syrup on table for guests to self-serve
- Serve with fresh whipped cream, grated whole nutmeg, sprig of fresh mint