



ZUCCHINI WAFFLES

Ingredients

For 2 people

1 zucchini

60g flour

50g cheese cream

10cl of whole milk

1 egg

1 tbsp of oil

1/2 teaspoon of yeast

Steps

- 1.** Start by cleaning and finely grating the zucchini.
- 2.** In a bowl, mix the grated zucchini with the egg, cream cheese, flour, baking powder and season. Once you have mixed it well, add the milk.
- 3.** Let the mixture rest for 30 minutes in the fridge.
- 4.** In your oiled waffle iron, cook the waffles in pairs, watching the cooking.