



## **Tiramisu Waffles with Espresso Syrup & Whipped Mascarpone**

 1h  2 Servings

We're bringing all the classic flavors of tiramisu to the breakfast table. A rich, homemade batter of egg whites, evaporated milk and biscuit mix transforms into crisp and fluffy waffles. A generous dollop of whipped mascarpone is perfectly complemented by drizzles of espresso syrup, and a dusting of cocoa powder completes this decadent dish. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 5 oz dark brown sugar
- ¼ oz espresso powder
- 5 oz granulated sugar
- 12 oz evaporated milk <sup>3</sup>
- 3 (2½ oz) biscuit mix <sup>1,2,3,4</sup>
- 3 oz mascarpone <sup>3</sup>
- ¾ oz unsweetened cocoa powder

## What you need

- vanilla extract
- kosher salt
- 2 large eggs <sup>1</sup>

## Tools

- small saucepan
- medium saucepan
- handheld electric mixer (or whisk)
- waffle iron
- nonstick cooking spray

## Allergens

Egg (1), Wheat (2), Milk (3), Soy (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 29g, Carbs 90g, Protein 13g



### 1. Make espresso syrup

Preheat oven to 200°F with a rack in the center.

In a small saucepan, combine **brown sugar, 1 tablespoon espresso powder, ½ cup water, ½ teaspoon vanilla, and a pinch of salt**. Bring to a boil over high heat, then simmer over medium-low heat until thickened and syrupy, 10–15 minutes. Let cool to room temperature.



### 4. Make waffle batter

In a second medium bowl, whisk together **egg whites, ½ cup each of evaporated milk and water, and 2 tablespoons granulated sugar**. Add **biscuit mix**; whisk until just combined and no dry flour remains (batter will have some lumps).



### 2. Separate eggs

Separate **2 large eggs**.

In a medium heatproof bowl, whisk together **egg yolks, 3 tablespoons granulated sugar, ½ teaspoon vanilla, and a pinch of salt**. Set bowl over a medium saucepan with **simmering water** (water should not touch bottom of bowl).



### 5. Cook waffles

Grease waffle iron with **nonstick cooking spray**. Cook **waffles** according to manufacturer instructions, using **½ cup batter** at a time. Keep warm as you cook by placing them on a wire rack in oven.

In a third medium bowl, combine **mascarpone** and **¼ cup evaporated milk**. Using an electric mixer, beat on medium speed until mixture holds medium-stiff peaks.



### 3. Cook egg yolks

Using an electric mixer on medium speed or a hand whisk, cook **yolks**, whisking constantly, until **sugar** has dissolved and mixture is slightly thickened, pale, and doubled in volume, 5–10 minutes. Transfer to fridge and chill until completely cool, about 10 minutes.



### 6. Finish & serve

Fold **half of the whipped mascarpone** into **cooled yolk mixture**, then fold in the remaining half.

Serve **waffles** drizzled with **espresso syrup**, dolloped with **whipped mascarpone**, and dusted with **cocoa powder**. Enjoy!