



## Crazy Recipes

# Italy vs. Belgium

WITH AVIKO PREMIUM  
SUPER CRUNCH 10MM

*serves 10*

## *ingredients*

1.5 kg	Aviko Premium Super Crunch 10 mm	250 g	Self-raising flour
100 g	Unsalted butter	1 tbsp	Oil
1 tsp	Salt	100 g	Parmigiano Reggiano
1	Egg	20	Sun-dried tomatoes
4 tbsp	Milk	2 tbsp	Italian herbs
		1 bunch	Basil

## *preparation*

Coarsely grate the Parmesan cheese. Use a blender to mix the butter and the salt until it is thick, white and fluffy. Beat in the egg and milk, then sift the flour above a bowl and bit by bit fold it into the butter mixture. Lastly fold in the cheese and Italian herbs. Follow the instructions on the packaging to prepare the chips. Preheat the waffle iron and grease it with some oil. Put some chips on the waffle plate, put a bit of dough on top and close the waffle iron. Bake the waffle in approximately 3 minutes until brown. Bake the rest of the waffles in the same way, make sure to always grease the waffle plate first. Serve the waffles with some sun-dried tomatoes on top and garnish with some herbs.

WITH AVIKO PREMIUM FRIES