

PATATAS BRAVAS AND BUCKWHEAT CHEDDAR WAFFLE BREAKFAST BOARD

Published: 19 December 2017

Categories: Breakfast Recipes, Vegetarian

Fried

Occasions: Breakfast



INGREDIENTS

Patatas bravas

- 4 large potatoes (roughly 1kg) cubed
- 2 tablespoons olive oil
- 1 teaspoon smoked paprika
- 1 teaspoon cumin
- 1 teaspoon oregano
- Generous sea salt flakes

Sauce

- 2 large tomatoes, chopped
- 2 teaspoons olive oil
- 1 teaspoon cumin
- 2 teaspoons smoked paprika,
- Harissa or chilli paste, to taste
- Salt and pepper, to taste

Waffles

¾ cup buckwheat flour
¾ cup tapioca flour
¾ cup almond milk
50g cheddar
2 eggs
1 teaspoon baking powder
2 teaspoons apple cider vinegar
Salt and pepper
1 teaspoon smoked paprika

4 eggs, to serve

METHOD

In a large pot, par boil the cubed potatoes for about 7 minutes, or until a knife can easily slide through. Drain well, and place onto a lined baking tray, along with the olive oil, spices and salt. Use a brush to ensure they are equally coated with the oil and spices, and place into the oven for around 20-30 minutes, or until super crispy and coloured.

In a medium saucepan, heat the olive oil, and add the spices for the tomato sauce. Add the chopped tomatoes, and a bit of water if need be, and cook down until super soft. Place into your food processor, and continue to process until you have a smooth tomato sauce.

In a large bowl, combine all the ingredients for the waffles, and whisk thoroughly. Heat your waffle maker as per the instructions, ensuring you have given the irons a light spray of olive oil before using. Pour the batter in, and cook the waffles until they are brown and crispy.

Remove the potatoes from the oven, and lay on a serving tray, dotted with the tomato sauce. Chop your waffles into strips if you intend to, and lay them atop the potatoes.

In a nonstick saucepan with a bit of oil, fry 4 eggs to your liking, and place them on the breakfast board. Top with some chopped coriander, seasoning, a squeeze of fresh lime juice, and some avocado, if you fancy.