

BELGIAN WAFFLES WITH BERRY COMPOTE AND WHIPPED CREAM

**Belgium, Epcot® International Food & Wine Festival
Epcot®**

Serves 4 (makes 8 4x4-inch waffles)

BELGIAN WAFFLES

2 1/2 cups all-purpose flour
2 tablespoons granulated sugar
1 teaspoon dry active yeast
1 1/2 cups water
1/2 cups milk
2 tablespoons beer
1 egg
1 tablespoon vanilla extract
1 stick butter, melted

BERRY COMPOTE

1 tablespoon cornstarch
1 tablespoon red wine
1/2 cup apple, orange, or cranberry juice
1/4 cup sugar
1 teaspoon fresh lemon juice
1 cup fresh blueberries
1 cup fresh blackberries
1 cup chopped fresh strawberries
1 cup fresh raspberries

FOR BELGIAN WAFFLES:

1. Sift flour into a large bowl. Add sugar and yeast. Create a well in the center of mixture.
2. Add water, milk, beer, egg, and vanilla extract. Stir until mixture is just blended. (Don't worry if there are lumps; they will dissolve as the batter rests overnight.) Add melted butter, and stir until just incorporated.
3. Refrigerate batter overnight.
4. Bring mixture to room temperature. Ladle waffle batter into a Belgian waffle maker; cook according to manufacturer's instructions.
5. Serve warm with berry compote and whipped cream.

This recipe has been converted from a larger quantity in the restaurant kitchens.

The flavor profile may vary from the restaurant's version.

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FOR BERRY COMPOTE:

1. Combine cornstarch and red wine in a small bowl, stirring until cornstarch is dissolved. Set aside.
2. Combine fruit juice, sugar, and lemon juice in a small saucepan. Bring to a simmer. Add cornstarch mixture, blueberries, and blackberries.
3. Cook 1 to 2 minutes, until berries are softened and mixture is thickened. Add strawberries, stirring to combine. Remove from heat, and gently fold in raspberries. Serve warm over Belgian waffles.

What to drink: If you serve these waffles for an extravagant dessert, pour a glass of Moscato d'Asti from Piedmont, Italy.

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