BELGIAN WAFFLES WITH BERRY COMPOTE
AND WHIPPED CREAM

Belgium, *Epcot®* International Food & Wine Festival

*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.
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.