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## Waffle Serving Suggestions



### Honey Waffle

Cook a Brussels waffle until golden brown.

Sprinkle with pistachio nuts.

Drizzle with honey and serve.

### Chocolate & Strawberry Waffle

Cook a waffle until golden brown.

Drizzle or dip in melted milk chocolate.

Dust with icing sugar.

Decorate with strawberries.



### Chocolate & Cream Waffle

Cook a Brussels waffle until golden brown.

Drizzle with melted milk chocolate.

Serve with cream.

### Jam Waffle

Cook waffle until golden brown.

Spread with a thin layer of butter.

Serve with strawberry, red currant and apricot jam.



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## Sweet Potato Waffle

Cook waffle until golden brown.

Fold in triangular shape.

Spread with chocolate sauce

Sprinkle with shards of pistachios.

## Egg & Bacon Waffle

Cook waffle until golden brown.

Place bacon rashers and egg on top.

Season and sprinkle with cheese.



## Salmon Waffle

Cook waffle until golden brown.

Spread with sour cream.

Cut salmon into small slices.

Decorate with diced onion, lemon slices or zest, dill weed and pink peppercorns



## Cheese & Salad Waffle

Cook waffle until golden brown.

Place neatly sliced soft cheese on top.

Decorate with freshly picked salad.

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