

Potato Waffles with Smoked Salmon



For 8 waffles, you will need:

- 300 g Light herb sauce
 - 70 g instant mashed-potato powder
 - 1 sachet baking powder
 - 3 eggs
 - 30 g butter
 - 100 ml milk
 - 80 g smoked salmon
 - salt
 - pepper
- Total weight: 770 grams

Ready in: 39 min.

- Prepare 300 g Light herb sauce.
- Put into a mixing bowl: 70 g instant mashed-potato powder, 1 sachet baking powder *, salt and pepper.

*Translator's note: French recipes often specify baking powder by the sachet: 1 sachet (10 g) = 2 level teaspoonsful, but because it is stronger, this is equivalent to 4 teaspoonsful of British baking powder!

- Add 3 eggs, 30 g butter melted and 100 ml milk.
- Mix well then leave to rest for 10 minutes to allow the dried potato to absorb the milk.

You should have a mixture that looks rather like mashed potato. Add a little more milk if it seems too dry.

- Cut 80 g smoked salmon into ribbons...
- ...and mix into the waffle mixture.
- Heat your waffle maker or iron and make your waffles one or two at a time (depending on the size of your waffle maker).
- Serve the waffles piping hot, topped with a generous spoonful of really cold herb sauce.