

## Piemonte Waffles with Lemon-Thyme Pear Chutney

Servings: 6

### INGREDIENTS

- 1 1/2 T yeast
- 4 oz water
- 2 c Glenview Farms® buttermilk
- 2 T Optimax® oil
- 2 c Hilltop Hearth® flour
- 1 T Monarch® cinnamon
- 2 T Hilltop Hearth sugar
- 4 ea Glenview Farms egg, whites only
- 1/8 t Monarch baking soda
- 4 oz Rykoff Sexton™ Piemonte rice and grain blend, cooked
- 3 oz lemon-thyme pear chutney (see right)

### PREPARATION

Sprinkle yeast over warm water and let stand for 5 minutes. Stir in buttermilk, oil, flour and cinnamon. Fold until fully mixed. Cover with plastic for 1 hour.

In a separate bowl, beat egg whites and baking soda. Combine Piemonte blend, eggs and batter mixture.

In a waffle maker, pour 1/3 c of batter into each section. Cook completely. Garnish with chutney.



### Lemon-Thyme Pear Chutney (Servings: 6)

#### INGREDIENTS

- 1 c Cross Valley Farms® pears, medium diced
- 1 T Cross Valley Farms fresh thyme, chopped
- 2 oz Cross Valley Farms lemon zest
- 1 T ginger, chopped
- 4 oz Hilltop Hearth® sugar
- 1 c water
- 2 oz Monarch® walnut pieces
- 2 T Monarch apple cider vinegar

#### PREPARATION

In a medium saucepan, bring all ingredients to a simmer. Reduce heat to low and cook 30 minutes. Remove from heat. Spread out on a sheet pan to cool. Refrigerate until time of service.

