



Vegetables waffles with tomato and avocado



Categoria
Brunch



Tempo de preparação
Demorado



Dificuldade
Médio



Custo
Intermediate



Com quem?
Meal for two



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Special Selection

- 8 tbsps of potato starch
- 800g of potatoes
- 200g of cherry tomatoes
- 2 avocados
- 1 zucchini
- 2 carrots
- 1 garlic clove
- To taste: lemon juice
- To taste: basil
- To taste: oregano
- To taste: fleur de sel
- To taste: pepper

Method of preparation

1

Peel the potatoes and the carrots and grate them with a grater, as well as the zucchinis.

2

Put in a drainer and let them start to water. If necessary, put them in a cloth and squeeze.

3

Put the vegetables in a bowl, add the crushed garlic, the potato starch and season with salt, pepper and oregano. Drizzle with Gallo Special Selection Extra Virgin Premium Olive Oil.

4

Heat the waffles machine, brush with olive oil and put the vegetables dough. Press and let cook for approximately 5 minutes. Be careful with the waffles' cooking as each machine is different. Repeat until you have no dough left.

5

Cut the avocados in half, remove the pit and, using a spoon, remove from the shell, then drizzling with lemon juice and slicing the avocado. Cut the tomato in halves and put everything in a salad bowl.

6

Season, to taste, with salt, pepper, aromatic herbs, Gallo Special Selection Extra Virgin Premium Olive Oil and a few drops of vinegar.

7

Serve the waffles with the salad and drizzle everything with olive oil.

Produtos utilizados



Special Selection
Extra Virgin Premium Olive Oil

Veja também

 Brunch  Rápido  Fácil

Croissants com abacate, bacon e ovo escalfado

 Brunch  Rápido  Fácil

Tostada com tomate e ovo frito

 Brunch  Demorado  Médio

Waffles de legumes com tomate e abacate

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Gnocchi com cogumelos e queijo parmesão

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Espargos com salmão e ovo escalfado



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