



## Waffels with Strawberry Glaze and Ice Cream

*MAKES:2*

*PREPARATION TIME:30 minutes*

*COOK TIME:10 minutes*

### **INGREDIENTS:**

- 1 pouch Cup for Cup Pancake & Waffle Mix
- $\frac{3}{4}$  cup milk
- 2 eggs
- 6 tablespoons butter
- $\frac{1}{2}$  teaspoon vanilla extract
- 4 strawberries
- 1 cup heavy cream, whipped to soft peaks
- Filippo Berio Strawberry Balsamic glaze

### **METHOD:**

Toast waffles. For sauce, combine strawberries, cornstarch, lemon juice and sugar in small saucepan and bring to boil over medium-high heat. Cook until berries have broken down (about 5 minutes). Remove from heat and cool. To serve, place a large scoop of ice cream in each waffle and top with Filippo Berio strawberry balsamic glaze and other garnishes.

**Cook it with: *Olio extra vergine di oliva Fruttato***

