



# SUPER CRISPY WAFFLES

## WITH ANY BERRY COMPOTE

Making compote—a fruity, jammy sauce made with little more than fruit, a sweetener, and a little time to concentrate the flavors—is a simple thing with a big return. Learn how to make this simple Any Berry Compote recipe, and you'll be thinking up endless ways to eat it: over pancakes (page 55), crepes (page 57), or puff daddies (page 45), on ice cream (page 211), with panna cotta (page 209), in a glass of seltzer, or on a giant spoon with peanut butter. Literally, limitless options. Here we've paired it with a recipe for Super Crispy Waffles, which are as buttery as they are light.

### INGREDIENTS

#### ANY BERRY COMPOTE

**Berries**, 2 cups any type, fresh and/or frozen

**Sugar**, about  $\frac{1}{4}$  cup (use slightly more or less, depending on how sweet your berries are)

**Lemon zest** (optional) a big pinch, grated

**Cornstarch**, 1 teaspoon (or substitute tapioca starch)

**Lemon juice** (optional), a few drops, freshly squeezed (helpful if your berries are not super delicious)

#### WAFFLES

**Buttermilk**, 2 cups, slightly warmed in a measuring cup, in a pan of hot water for a few minutes, or in the microwave for 15 seconds (or substitute regular milk plus 1 tablespoon lemon juice)

**Butter**,  $\frac{1}{2}$  cup (8 tablespoons) unsalted, melted (plus a bit more for the waffle iron, if your waffles tend to stick)

**Eggs**, 2 large, at room temperature (warming them in a bowl or pan of hot water—perhaps alongside the buttermilk—for a few minutes does the trick)

**White rice flour**, 1 cup (or substitute all-purpose flour or a gluten-free white flour blend)

**Heartier flour**,  $\frac{1}{2}$  cup total (almond, fine cornmeal, oat, or buckwheat, in any combination)

**Cornstarch**,  $\frac{1}{2}$  cup

**Baking powder**, 2 teaspoons

**Baking soda**, 1 teaspoon

**Salt**, 1 teaspoon

**Sugar** (optional), 2 tablespoons, white or brown

**Greek yogurt** (optional), plain or vanilla, for serving

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**Serves 3 to 4** (Because the batter is thin and the waffles cook up super light and crispy, folks might eat a surprising number of waffles in one sitting, particularly if you use a classic-style waffle maker, as opposed to the deeper Belgian-style.)

**Gluten free**, depending on the flour used

**Equipment:** A waffle iron. The type of waffle iron—size, shape, material—will dramatically affect the number of waffles you make, as well as how light or thick or crispy they are.

### Optional Prep

The compote can be made up to 1 week ahead and stored in the refrigerator. (Go ahead and make a triple batch, as you're likely to find many reasons and ways to eat it!)

### Tip

**Mix up your flours.** The base recipe here is naturally gluten free. The heartier flour provides texture and flavor, and the rice flour, the traditional choice for waffles in much of the American South, makes them especially light and crispy. Using primarily all-purpose or a gluten-free white flour mix works well, too, though you won't get the exceptional crispiness of a rice waffle. For your mix of heartier flours, avoid using more than  $\frac{1}{4}$  cup of any one, as it will shift the flavors too far in a single direction.



**1 Start the compote:** In a small saucepan, stir together the berries and sugar (and zest, if using) over medium-high. If all or most of your berries are frozen, start cooking without adding water, as frozen berries release their juices as they defrost. If all or most are fresh, add a tiny splash of water, which will help the berries transform into a sauce. Cover the saucepan for about 1 minute, until the berries have released some juices, keeping a close eye (and nose) on them to be sure they don't burn. If they aren't releasing enough juice to start getting syrupy, add another tablespoon of water to help them along.



**2 Cook the compote:** Once the berries have released their juices and started to break down into a syrup, cook them uncovered over low for a few minutes, stirring occasionally. When they have broken down and become syrupy, make a cornstarch slurry, which will help thicken the compote: In a small bowl or cup, stir together 1 teaspoon cornstarch with 1 teaspoon water. Stir the slurry into the compote, and allow it to cook for another 1 to 2 minutes, until it is glossy and slightly thickened.



**3 Finish the compote:** When you've got a beautiful, glossy sauce, taste and adjust. Does it need more sugar? A little squeeze of lemon juice to add another layer of flavor? More berries to dilute the sweetness or thin it out a bit? A bit more cornstarch slurry to thicken it up a bit more? When it's just how you like it, take it off the heat until you're ready to serve it, at which time you can carefully pour it into a serving bowl.

**4 Make the waffles:** Preheat your waffle iron. Whisk together the buttermilk and melted butter in a large bowl. Add the eggs and whisk well. In a separate bowl, whisk together the flours, cornstarch, baking powder, baking soda, salt, and sugar (if using). Then, add the flour mixture to the buttermilk-butter mixture, whisking until combined. You want the consistency of a smoothie that is neither too thick nor too thin. Add a little dribble of water or a touch more buttermilk if it's too thick.

When your iron is hot, cook up your first waffle. Sometimes the first one sticks. If yours does, carefully remove it, butter the waffle iron a bit, then try again. After you get a good one, you won't likely need to re-butter the iron in between waffles. If you're cooking for a crowd, you can keep the waffles warm in a hot oven as you cook up all the batter. Or, do what we do: Make everyone share the first one or two, then watch them sit in anticipation as you make the rest one by one. Serve with your warm Any Berry Compote and a big dollop of Greek yogurt (if you like).

LEAH SU QUIROGA *and* CAMMIE KIM LIN

# (SERIOUS) NEW COOK



RECIPES, TIPS & TECHNIQUES

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