Potato Waffles with Chive Cottage Cheese

4 standard square waffles; 2 servings · Active 25 min · Total 45 min

Skills: Confident beginner

Ingredients

- 1 lb 2 oz floury potatoes, peeled and coarsely grated (500 g prepared weight)
- 1/2 small onion, grated (50 g)
- 1 large egg
- 1/4 cup all-purpose flour (30 g)
- 1 tablespoon olive oil (15 ml), divided
- 1/2 teaspoon fine salt (3 g), divided
- 1/4 teaspoon black pepper (0.5 g)
- 3/4 cup cottage cheese (200 g)
- 2 tablespoons chopped chives (8 g)

Set out

Waffle iron making two standard square waffles per batch, Box grater, Clean kitchen towel, Wire rack and baking sheet, Instant-read thermometer

Allergens

Wheat, Egg, Milk. Check labels and substitutions.

Make it

1. Heat the waffle iron according to its instructions. If keeping the first batch warm, heat the oven to 225°F/110°C and set a rack on a baking sheet.

2. Squeeze the grated potato firmly in a clean towel to remove excess liquid. Squeeze the onion separately. Put both in a bowl with the egg, flour, 2 teaspoons of the oil, most of the salt and all the pepper. Mix thoroughly.

3. Brush the hot waffle plates with a little of the remaining oil. Divide the mixture into four equal portions. Spread two portions over the two square plates in an even layer without overfilling; close the lid without forcing it.

4. Cook for about 8–12 minutes, until deeply golden, the potato is tender and the center reaches 160°F/71°C. Open carefully. Transfer to the rack in the low oven and repeat with the remaining mixture and oil.

5. Mix the cottage cheese, chives and reserved pinch of salt. Serve two waffles per person with half the cottage cheese mixture spooned alongside or on top. Eat promptly for crisp edges.

A useful slower breakfast

Choose a morning when you can let the iron finish its full cycle. Interrupting it to rush out the door defeats the crispness that makes this recipe worth cooking.

A useful detail

A single-waffle iron requires four batches, adding roughly 20 minutes. Deep Belgian irons may also take longer; do not force a dense potato mixture into a machine beyond its recommended fill.

Keep it well

Refrigerate cooked waffles and topping separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat waffles on a rack in a 375°F/190°C oven until crisp and 165°F/74°C throughout. Keep the cottage cheese cold. Freeze plain waffles for up to 2 months, thawing in the refrigerator before reheating.