Crisp Potato Waffles with Pea Mash

6 medium potato waffles, 2 per person, with one-third of the pea mash · Active 35 min · Total 1 hr 20 min

Skills: Making a thick potato batter and using a waffle iron safely

Ingredients

• About 2 cups plain cooked mashed potato, cold, without added dairy or sauce (500 g)

• 2 large eggs (100 g without shells)

• 1/2 cup milk (120 ml)

• 3/4 cup plus 1 tablespoon all-purpose flour (100 g)

• 1 1/2 teaspoons baking powder (6 g)

• 2 tablespoons neutral oil (30 ml), divided equally between batter and brushing plates

• 3/4 teaspoon fine salt (4.5 g), divided: 1/2 teaspoon/3 g for batter and 1/4 teaspoon/1.5 g for peas

• 1/2 teaspoon ground black pepper (1 g)

• 3 cups frozen peas (420 g)

• 1/4 cup water for peas (60 ml)

• 3/4 cup plain yogurt (180 g)

• 1 tablespoon lemon juice (15 ml)

Set out

waffle iron with roughly 7-inch/18 cm plates, mixing bowl, fork or potato masher, kitchen scale or large spoon, pastry brush, small saucepan, wire rack and oven tray, food thermometer

Allergens

wheat, egg, milk. Check labels and substitutions.

Make it

1. Check the original cooking date and cold storage of the mashed potato. Heat the waffle iron according to its instructions. Heat the oven to 200°F/95°C and put a rack over a tray inside to hold finished waffles. Break the cold potato up thoroughly in the mixing bowl.

2. Beat eggs, milk and 15 ml oil into the potato. Mix flour, baking powder, 3 g salt and pepper separately, then stir them into the wet mixture just until evenly combined. Divide the thick batter into 6 portions, about 140 g each.

3. Use some of the measured remaining 15 ml oil to brush the hot plates as permitted by the iron’s instructions. Add one batter portion in the center, leaving space around the edges. Close and cook for about 6–8 minutes, or until golden, releasing readily and 165°F/74°C at the thickest center. Adjust to your iron rather than lifting repeatedly.

4. Transfer to the warm rack and repeat with remaining batter, using the rest of the plate-brushing oil across the batches. If the iron is too small for 140 g, split that portion into two smaller waffles and allow additional cooking time. Do not overflow the plates.

5. During the later batches, cook peas with their 60 ml water in a covered saucepan for 5–6 minutes until cooked through. Drain excess water, roughly mash and remove from heat. Stir in yogurt, lemon juice and the remaining 1.5 g salt.

6. Serve 2 medium waffles and one-third of the warm pea mash per person. If smaller waffles were necessary, divide the complete cooked batch equally between the 3 plates.

Crisp Potato Waffles with Pea Mash

6 medium potato waffles, 2 per person, with one-third of the pea mash · Active 35 min · Total 1 hr 20 min

Skills: Making a thick potato batter and using a waffle iron safely

Use equipment already owned

This is useful for a household that already has a waffle iron. It does not require buying a new appliance to save a small portion of potatoes.

Ingredient labels

The batter uses wheat flour, egg and milk, and the pea mash contains yogurt. Check baking powder labels for additional allergens.

A useful detail

Six sequential waffle-iron batches are included. Plate size, power and release behavior vary, so watch the set texture and check the center rather than relying on one universal timer.

Keep it well

Refrigerate saved waffles and pea mash separately in shallow containers within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use no later than 3 days after the potatoes were first cooked, keeping any earlier ingredient deadline. Reheat a portion to 165°F/74°C throughout; an oven helps restore the edges better than leaving waffles stacked in a covered pan.