

Gluten-free buckwheat tomato & cheese waffles

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

INGREDIENTS

2 portion(s)

100 g	buckwheat flour
20 g	potato starch
1 tsp	baking powder
150 ml	water
1	egg
2 tbsp	oil
1.5 tbsp	<u>Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce</u>
5	dried tomatoes in oil
200 g	cream cheese
1 tbsp	Greek yoghurt
1.5 bunch	of basil
2 pinch	of pepper
20 g	cucumber
4	cherry tomatoes
4	radishes

PREPARATION

Step 1

100 g buckwheat flour - **20 g** potato starch - **1 tsp** baking powder - **150 ml** water - **1** egg - **2 tbsp** oil - **1 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce

Mix the buckwheat flour, starch and baking powder in a bowl. Add the water, egg, oil and Kikkoman Gluten free Soy Sauce. Mix until the ingredients are combined, and bake waffles using the prepared batter.

Step 2

5 dried tomatoes in oil - **200 g** cream cheese - **1 tbsp** Greek yoghurt - **0.5 tbsp** Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce - **1 bunch** of basil - **1 pinch** of pepper

Finely chop the tomatoes and place them in a bowl. Add the cream cheese, yoghurt, soy sauce, chopped basil leaves and pepper. Mix.

Step 3

20 g cucumber - **4** cherry tomatoes - **4** radishes - **0.5 bunch** of basil - **1 pinch** of pepper

Coat the waffles with the dried tomato cream cheese, and arrange the cucumber slices, cherry tomatoes and radishes on top. Sprinkle with the freshly ground pepper and fresh basil.