

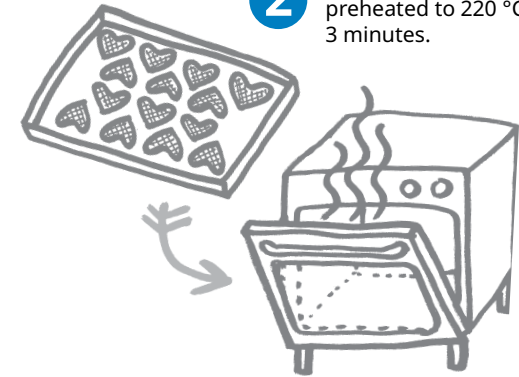
Cooking with ELK

WAFFLE "LOLLIPOP"



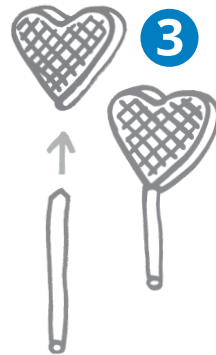
1

Heat up the cream in a pan. Chop the chocolate bar into small pieces. As the cream became hot, remove it from the heat and mix it with the chocolate until a smooth texture is achieved.



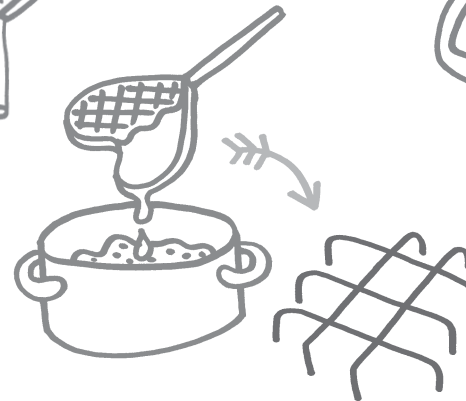
2

Place frozen waffles in an oven preheated to 220 °C for 3 minutes.



3

After the waffles are cooled a bit insert a wooden stick in the middle of the waffle.



5

Dip one half of the waffle into the chocolate cream and place it on a cooling rack to drain.

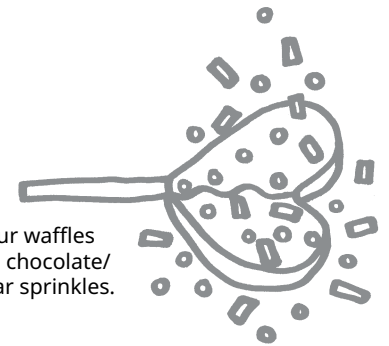


4

Heat the jam in a pot at medium temperature, add some water and make it smoother with a hand blender.

7

Decorate your waffles to taste with chocolate/colored sugar sprinkles.



6

When the chocolate has dried on one half, then dip the other half into the jam. Or the jam can be spread over the waffle with a spoon.



„Your waffle lollipop is done!
Bon appetite!”

