

Salt and Serenity

Yeasted Cornmeal Waffles with Roasted Strawberry-Rhubarb Sauce

Makes 8 waffles

Waffle recipe adapted from Marion Cunningham's recipe for Raised Waffles. The batter needs to be made the night before you plan to serve these. Trust me, it's worth it. Yeast makes these waffles so light and crispy. Note that the eggs and baking soda are added in the morning, just before making the waffles. You can also make the strawberry rhubarb sauce the night before. Just store it in the fridge. Then, in the morning, all you have to do is cook the waffles and whip the cream.

½ cup warm water (about 115-120° F)

1 teaspoon sugar

1 envelope (or 2 ¼ teaspoons) traditional dry yeast (not instant yeast)

2 cups buttermilk

½ cup (1 stick) unsalted butter, melted

1 teaspoon salt

1½ cups all-purpose flour

½ cup cornmeal

1 pound strawberries, hulled and halved, or quartered if large

1 pound chopped frozen rhubarb, no need to thaw

⅓ cup maple syrup

2 tablespoons white sugar

¾ teaspoon kosher salt

2 eggs

¼ teaspoon baking soda

1 cup 35% cream, whipped to soft peaks (optional)

1. Use a large mixing bowl – the batter will rise to double its original volume. Put water and sugar in a mixing bowl and sprinkle in the yeast. Let stand to dissolve for 5 minutes.
2. Add the buttermilk, melted butter, salt, flour and cornmeal to the yeast mixture and beat until smooth and well blended and all the lumps are gone. A whisk works well for this. Cover bowl with plastic wrap and let stand overnight at room temperature.

3. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper. Spread the strawberries and rhubarb out on the baking sheet. Pour on syrup. Sprinkle with sugar and salt. Using your clean hands, toss until all the fruit is evenly coated. Roast in oven for 40 minutes, until rhubarb is tender. This mixture can be stored in the fridge for up to a week.
4. Just before cooking the waffles, beat in the eggs, add the baking soda, and stir until well mixed. The batter will be very thin. Pour about $\frac{1}{3}$ to $\frac{1}{2}$ cup batter into a very hot waffle iron that has been greased with a bit of butter. Cook the waffles until they are golden and crisp.
5. Serve waffles with strawberry-rhubarb sauce and whipped cream.