



PREP: 20 min
COOK: 15 min
SERVES: 6

Lemon Ricotta Cheesecake Waffles

Waffles and cheesecake, together at last! The combination of crisp waffles, that creamy cheesecake filling, and sharp lemon and passionfruit is completely decadent.

Ingredients

Waffles

- 4 large eggs, separated
- 2 1/2 cups (625ml) milk
- 200g butter, melted and cooled
- 1 tsp Queen Organic Vanilla Bean Paste
- 3 cups (450g) self raising flour
- 1/4 cup (55g) caster sugar

Filling

- 400g ricotta cheese
- 1/2 cup (125ml) lemon curd
- 1 cup passion fruit pulp (approx. 8 passion fruits)
- 1/4 cup (40g) icing sugar

Method - Waffles

STEP 1

Place egg yolks, milk, butter and vanilla in a large jug and whisk until well combined.

STEP 2

Combine flour and sugar into a large mixing bowl and make a well in the centre. Carefully whisk in egg milk mixture to form a smooth batter

STEP 3

Beat egg whites with electric beaters until stiff peaks form. Gently fold egg whites into batter.

STEP 4

Preheat Waffle maker. If using a Breville model, select Belgian waffle setting and dial up number 6 on browning control dial. Preheat until orange light flashes up and the word HEATING disappears. Using a cup, pour 1/2 cup of batter into each waffle square. Close lid and cook until timer has finished and ready beep has sounded 3 times. Set aside to cool completely.

Method - Filling

STEP 1

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Method - Filling

Beat ricotta and lemon curd together until smooth and set aside.

STEP 2

For the passionfruit sauce, spoon pulp into a medium saucepan along with ½ cup water and the icing sugar. Stir over medium heat for 5 minutes or until thick and syrupy. Remove and cool.

STEP 3

To assemble, sandwich waffle with cheesecake filling, then cut in half diagonally. Serve 2 waffles for each person and drizzle over passionfruit sauce.

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