

# CHEF DALE SNIFFEN RECIPE

Chef dale sniffen

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## **Bodhis Fibre Rich Pancake Waffles with Green Tea Yoghurt Ice Cream**

Recipe by Chef Dale Sniffen

Serves 6

Preparation time 10 minutes

Cooking time 15 minutes

### **Prep list**

1 Bodhis Fibre Rich Pancake Mix

3 tbsp butter

### **Method**

Follow instruction on the back of the Pancake mix, allow the mixture to rest for 5 minutes, then give another shake. Pre heat a non stick waffle maker pour in 1/4 cup per waffle, cook until golden brown, rest waffle on a cake cooking rack until all the mixture use up.

### **Green Tea Mundella Yoghurt**

Prep list

200ml Whipping cream

200ml Mundella Vanilla yoghurt

200ml full cream milk

3/4 cup agave syrup

2 vanilla pods minced

1/2 cup Japanese Green tea Matcha Powder

1/2 tbsp salt

### **Method**

Simmer cream, milk, agave and vanilla for 3 minutes @ 80C. Whisk in matcha powder through a micro fine sifter, whisk to blend well. Add salt. Allow to cool down to 2C, Mix in Mundella Vanilla Yoghurt, the pour into a ice cream maker and churn for 20 minutes or to the manufactures instructions.