



Root Veggie Waffles (or Pancakes!)

By Susan Spungen

Makes 6 small or 4 large waffles or pancakes

- 1 large egg
- 1/4 cup milk
- 1/2 cup grated Parmesan
- 1/3 cup/64 g all-purpose flour
- Scant 1/2 teaspoon kosher salt
- Freshly ground pepper, to taste
- 1 heaping tablespoon shredded fresh mint or chopped parsley
- 1 teaspoon chopped fresh rosemary or fresh thyme leaves
- 2 tablespoons minced shallot or sliced scallions
- 2 cups grated carrots, celeriac, or beets

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1. In a medium bowl, whisk together the egg, milk, Parmesan, flour, salt, pepper, herbs, and shallots or scallions. Add the grated vegetables and combine thoroughly.
 2. Lightly oil a waffle iron and heat until hot. Spoon about 1/4 cup (or more for larger waffles) waffle batter into each plate and cook for 3 to 4 minutes, until browned and crisp. Serve immediately. If making ahead, return to the waffle iron to reheat.