

MARLEY SPOON



Marley Spoon Love Stack,

Authentic Belgian Waffles



Cooking Time



2 Portions

Looking for a stunning dessert that only takes 10 minutes so you can devote your time to your loved one? We have it. These warm waffles with sweet blueberries, decadent chocolate sauce and crunchy almonds are the perfect finish to a romantic night.

What we send

- blueberries
- flaked almonds ¹⁵
- Belgian chocolate sauce ^{1,6,7}
- Belgian style waffles ^{1,3,6}

What you'll require

- icing sugar

Utensils

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 890.0kcal, Fat 52.7g, Proteins 13.3g, Carbs 90.3g



1. Preheat oven

Heat oven to 160C. Line two oven trays with baking paper.



2. Heat waffles

Place the **waffles** on one of the lined trays and heat in the oven for 6-8 mins until heated through.



3. Toast almonds

Scatter the **almonds** on the second tray and toast in the oven for 8-10 mins until golden.



4. Wash blueberries

Meanwhile, wash the **blueberries** and drain well.



5. Stack waffles

Arrange the **waffles** on a large flat plate. Stir the **chocolate** sauce until smooth.



6. Get ready to serve

Serve waffles with blueberries, toasted almonds and chocolate sauce. Dust with **icing sugar**.