

FROM THE RENZI KITCHEN

Decadent Waffles with Blueberry Compote

Ingredients

- #46022 • Belgian Waffle Square
- #88052 • 1 Choice Lemon, *zested*
- #45236 • 1 lb. Blueberries
- #28301 • Pure NY Grade A Maple Syrup
- #68090 • Durkee Ground Cinnamon, *to taste*
- #91369 • ½ oz Cornstarch
- 1 fl oz Water



Instructions

To prepare the compote: Zest the lemon. Place the blueberries, maple syrup, lemon zest, and cinnamon (if using) in a medium saucepan. Stir the cornstarch into a small bowl with water, then pour it into the saucepan. Heat over medium heat and bring to a boil; reduce the heat slightly but maintain constant bubbles. Cook, stirring, until the blueberries break down a bit and the sauce thickens, about 4 to 5 minutes total.

Heat waffle to package instructions and top with the compote. Serve immediately or store compote refrigerated in a sealed container for later service.

**Compote recipe adapted from [A Couple Cooks](#)*