

Morning glory

Even if it's all downhill from here, with these adventurous breakfasts, you'll at least get off to a good start.

RECIPES & PHOTOGRAPHY
Simone Hawlisch



Whisk the eggs and sugar together in a separate bowl. Add the flour, mix well, then pour in the melted chocolate and combine to form a silky dough.

Brush two small cast-iron frying pans or ovenproof tins with a tablespoon of melted butter each. Pour the batter into the pans, and divide the cherries between them. Place in the oven and bake for about 30 minutes. Remove from the oven and dust with icing sugar.

MAPLE DRIZZLED PISTACHIO AND AVOCADO WAFFLES

SERVES 2-4

1 cup buckwheat flour
½ cup rolled oats
2 tsp baking powder
¼ tsp sea salt
1 egg
300ml buttermilk
4 tbsp melted butter
Canola oil
150g cream cheese
1 ripe avocado
4 tbsp chopped pistachios
5 tbsp maple syrup

Preheat a waffle maker, then make the batter. Combine the flour, oats, baking powder and salt in a bowl. In a separate bowl, whisk together the egg, buttermilk and melted butter.

Add the buttermilk mixture to the dry ingredients and mix well with a stick blender or food processor until it forms a smooth dough that looks like pancake batter. Set aside.

Once it's hot, brush the waffle maker with canola oil. Pour 3-4 tablespoons of batter per waffle onto the iron and cook until golden brown. The cooking time will depend on the waffle maker. Allow the waffles to cool slightly.

To serve, spread the cream cheese onto the waffles and top with sliced avocado and the chopped pistachios. Finish by drizzling a generous spoonful of maple syrup over the top. ▷

NO IMMEDIATE PLANS TO VISIT anywhere exotic? There's nothing to stop you getting a bit of cultural fix by eating like the locals with new cookbook *Stay for Breakfast*. Simone Hawlisch is a food, lifestyle and travel photographer based in Berlin, who has compiled a selection of first meals of the day into a read that has options from all corners and for every eventuality, taking us on a culinary journey that gives a glimpse into what mornings taste like around the globe.

Choose from breakfasts for eating in bed, for families, for loafers, for health buffs and hangovers. Make stuff to take on the go, snack on later, or eat outside. And, hey, if you're staying for breakfast, why not make it dessert? There are several dishes in here that could totally do double duty, like this little sweetie coming right up.

DARK CHOCOLATE CLAFOUTIS

SERVES 2

150g cherries
85g dark chocolate (70% cocoa)
2 tbsp salted butter
1 pinch ground cardamom
3 medium-sized eggs
½ cup raw sugar
½ cup flour
Icing sugar, to serve

Preheat the oven to 180°C. Pit the cherries and cut in half, chop the chocolate and melt the butter.

In a large bowl set over a pot of simmering water, melt the chocolate with the cardamom. Work carefully to avoid any water splashing into the chocolate or it will go grainy.