Chocolate Waffles with Fruit Ganache

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Ingredients

For the Waffles

- 2 large eggs, separated
- 2 tablespoons fine sugar
- 1 1/2 cups milk, preferably diluted coconut milk

- 1 cup all-purpose flour
- 2 tablespoons cocoa powder, preferably Dutch-processed
- 2 teaspoons baking powder
- 8 tablespoons (1 stick) unsalted butter, melted. Optionally use coconut oil, melted

For the Ganache

- 8 ounces (1 cup) semi-sweet chocolate
- 1/2 cup milk, preferably diluted coconut milk
- 1 cup fruit, any kind. Bananas and strawberries work exceptionally well.
- plain yogurt for topping

- coconut flakes (optional)
- crushed pecans (optional)

Instructions

Waffles
In a large mixing bowl, whisk together the yolks and milk. Add the flour, baking powder, cocoa powder, and butter then mix until smooth.

In another mixing bowl, whip the egg whites on high speed until they have stiff peaks, adding the sugar half-way through when soft peaks have formed. Using a spatula, fold the whipped egg whites into the batter.

Ganache
Put the chocolate in a heat-safe bowl set within a another heat-safe bowl filled with boiling water. Boil until the chocolate is melted and then remove from heat.

Blend the fruit and milk together until smooth, and then mix into the chocolate. If necessary, reheat the ganache.

Putting it all together
Heat a waffle iron and cook the batter until done. Break the waffles into sections, and drizzle with plain yogurt and ganache. Top with coconut flakes and crushed pecans for an extra fancy flair.

Notes
Using plain yogurt (as opposed to sweetened) will complement the flavor of the ganache.

The waffle batter can be made a day in advance, covered and stored at room temperature. The ganache can be made up to 3 days in advance when stored in the refrigerator.