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### Bastone Chef Makes Leuven Waffles

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myFOXDetroit.com Staff - There's a brand new chef at the Bastone complex in Royal Oak and he's ready to challenge your tastebuds.

Bastone is a well known restaurant located at the corner of South Main Street and Fifth. Also housed in the complex are cool lounges and three distinct restaurants.

Chef Robert Young stopped by the Fox 2 studios on Friday to make a special waffle.

#### Leuven Waffle Recipe

Waffle: Yields 6 Waffles

- 2 Cups all-purpose flour
- 3/4 Tablespoon baking powder
- 1 teaspoon baking soda
- 12 oz shredded smoked Gouda cheese
- 2 cups buttermilk
- 3 eggs, separated
- 6 oz sour cream
- 4 oz vegetable oil
- 1 oz finely diced chives
- 2 oz finely diced white onion
- Salt & Pepper to taste

#### Directions:

1. In a large bowl, stir together the flour, baking powder, baking soda, salt and pepper. Stir in the Gouda, chives and onions. Set aside.
2. In another bowl, mix together the egg yolks, buttermilk, sour cream and vegetable oil until well blended. Pour the wet ingredients into the flour mixture and stir until just blended. In a separate clean bowl, whip the egg whites until stiff peaks form. Fold into the waffle batter.
3. Heat a waffle iron, and grease with vegetable oil spray. Use the recommended amount of batter for each waffle according to your iron. Close the lid and cook until golden brown. Waffle can be held in a warm oven until ready for use.

#### Topping: Per serving

- 6 oz chicken breast cut into 2 oz strips
- Seasoned flour (flour, salt, pepper, paprika, granulated garlic)
- 1/4 cup of sliced red, green and yellow bell pepper
- 1 oz white wine
- 1 oz chicken stock
- 1 oz olive oil
- 4 oz sour cream

#### Directions:

1. Heat oil in a sauté pan. Lightly coat the chicken pieces in flour and add to hot oil. Cook 2/3rds of the way, add bell peppers. Sauté for 1-2 minutes. Add chicken stock and white wine. Reduce by 1/2. Add sour cream and mix together. Pour over waffle.

Click on the video player to the left to see Chef Robert hard at work.

[Click here to learn more about Bastone .](#)

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