



PANCAKES

chef Basic level

BASIC RECIPE FOR BREAKFAST PANCAKES

PANCAKE BATTER

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

water

unsalted butter 82% fat

PREPARATION

1000g Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or 1400g in a planetary mixer), until you get a uniform batter.
100g Add melted butter and sugar, then mix for a short time.

RICH RECIPE

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

water

melted butter

VIGOR BAKING

confectioner's sugar

PREPARATION

1000g Combine CRÊPE-WAFFLE-PANCAKE MIX, sugar and Baking to water with a 1000g whisk (by hand or in a planetary mixer), until you get a uniform batter.
200g Add melted butter and sugar, then mix for a short time.
15-20g
50g

Final composition

Pour a few spoons of batter onto the pancake griddle.

Cook until the underside gets golden-brown, then flip the pancake over and brown the other side.

Decorate and top as you like most.