



PANCAKES

🏠 Basic level

BASIC RECIPE FOR BREAKFAST PANCAKES

PANCAKE BATTER

CREPE-WAFFLE-PANCAKE MIX

water

unsalted butter 82% fat

1000g

1400g

100g

Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

RICH RECIPE

CREPE-WAFFLE-PANCAKE MIX

water

melted butter

VIGOR BAKING

confectioner's sugar

1000g

1000g

200g

15-20g

50g

Combine CRÊPE-WAFFLE-PANCAKE MIX, sugar and Baking to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

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.

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GROUP

Extraordinary
made simple.