

PANCAKES

Basic level

BASIC RECIPE FOR BREAKFAST PANCAKES

PANCAKE BATTER

CREPE-WAFFLE-PANCAKE MIX	1000g	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.
water	1400g	
unsalted butter 82% fat	100g	

RICH RECIPE

CREPE-WAFFLE-PANCAKE MIX	1000g	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.
water	1000g	
melted butter	200g	
VIGOR BAKING	15-20g	
confectioner's sugar	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.

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