



1000 WAFFLE

chef Basic level

- Chocolate waffle:

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

water

unsalted butter 82% fat

sugar

PASTA BITTER

PREPARATION

500g Add CRÊPE-WAFFLE-PANCAKE MIX to the water and mix in a planetary

400g mixer or whisk until a smooth cream is obtained. Add the melted butter,

100g PASTA BITTER and the sugar and mix again briefly. Cook with the

100g appropriate hot-plates some thin discs.

50g

- Chocolate waffle:

INGREDIENTS

LILY NEUTRO

water

PRALINE AMANDE NOISETTE

liquid cream 35% fat

PREPARATION

200g Add CRÊPE-WAFFLE-PANCAKE MIX to the water and mix in a planetary

200g mixer or whisk until a smooth cream is obtained. Add the melted butter,

200g PASTA BITTER and the sugar and mix again briefly. Cook with the

1.000g appropriate hot-plates some thin discs.