



1000 WAFFLE

👤 Basic level

- Chocolate waffle:

INGREDIENTS

CRÊPE-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 mixer or whisk until a smooth cream is obtained. Add the melted butter, 400g PASTA BITTER and the sugar and mix again briefly. Cook with the 100g appropriate hot-plates some thin discs. 100g 50g

- Chocolate waffle:

INGREDIENTS

LILLY NEUTRO

water

PRALINE AMANDE NOISETTE

liquid cream 35% fat

PREPARATION

200g Add CRÊPE-WAFFLE-PANCAKE MIX to the water and mix in a planetary 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 200g appropriate hot-plates some thin discs. 1.000g