

1000 WAFFLE

Basic level

- CHOCOLATE WAFFLE:

CREPE-WAFFLE-PANCAKE MIX	500g
water	400g
unsalted butter 82% fat	100g
sugar	100g
PASTA BITTER	50g

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, PASTA BITTER and the sugar and mix again briefly. Cook with the appropriate hot-plates some thin discs.

- CHOCOLATE WAFFLE:

LILLY NEUTRO	200g
water	200g
PRALINE AMANDE NOISETTE	200g
liquid cream 35% fat	1.000g

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, PASTA BITTER and the sugar and mix again briefly. Cook with the appropriate hot-plates some thin discs.