

WAFER CONE FOR ICE CREAM

Basic level

RECIPE WITH OIL

CREPE-WAFFLE-PANCAKE MIX	1000 g	Mix all the dry ingredients, then add water and mix it in a planetary mixer with a whisk or a paddle attachment at medium speed for 3 minutes.
seed oil	160g	
water	660g	
sugar	300g	
flour	50g	

RECIPE WITH BUTTER

CREPE-WAFFLE-PANCAKE MIX	1000 g	Mix all the dry ingredients, then add water and mix it in a planetary mixer with a whisk or a paddle attachment at medium speed for 3 minutes. Add melted butter while continuing to mix.
unsalted butter 82% fat	200g	
water	630g	
sugar	300g	
flour	50g	

FINAL COMPOSITION

Preheat the wafer maker to 180-190°C. Pour the batter onto the griddle and cook for about 30 seconds. (The amount of batter depends on the dimension of the wafer you want to create).
As soon as it is cooked, shape the wafer into a cone or a cup using the specific tool.
The wafer cones can be stored for a few weeks into hermetic food containers.

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