

# **WAFER CONE FOR ICE CREAM**

#### **RECIPE WITH OIL**

INGREDIENTS
PREPARATION

CREPE-WAFFLE-PANCAKE MIX

1000 g Mix all the dry ingredients, then add water and mix it in a planetary mixer

seed oil 160g with a whisk or a paddle attachment at medium speed for 3 minutes. 660g

sugar 300q

flour 50g

#### **RECIPE WITH BUTTER**

### INGREDIENTS PREPARATION

CREPE-WAFFLE-PANCAKE MIX

unsalted butter 82% fat

1000 g Mix all the dry ingredients, then add water and mix it in a planetary mixer

200g with a whisk or a paddle attachment at medium speed for 3 minutes. Add

water 630g melted butter while continuing to mix.

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.