



# WAFFER CONE FOR ICE CREAM

🏠 Basic level

## RECIPE WITH OIL

### CREPE-WAFFLE-PANCAKE MIX

seed oil	1000 g
water	160g
sugar	660g
flour	300g
	50g

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.

## RECIPE WITH BUTTER

### CREPE-WAFFLE-PANCAKE MIX

unsalted butter 82% fat	1000 g
water	200g
sugar	630g
flour	300g
	50g

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.

## 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.



Extraordinary  
made simple.