



WAFER CONE FOR ICE CREAM

chef Basic level

RECIPE WITH OIL

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

seed oil
water
sugar
flour

PREPARATION

1000 g Mix all the dry ingredients, then add water and mix it in a planetary mixer
160g with a whisk or a paddle attachment at medium speed for 3 minutes.
660g
300g
50g

RECIPE WITH BUTTER

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

unsalted butter 82% fat
water
sugar
flour

PREPARATION

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
630g melted butter while continuing to mix.
300g
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.