



# PANCAKES

## BASIC RECIPE FOR BREAKFAST PANCAKES

DIFFICULTY LEVEL



### PANCAKE BATTER

#### INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX  
WATER - MELTED  
UNSALTED BUTTER 82% FAT

g 1000  
g 1400  
g 100

#### PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.  
Add melted butter and sugar, then mix for a short time.

### RICH RECIPE

#### INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX  
WATER  
MELTED BUTTER  
VIGOR BAKING  
CONFECTIONER'S SUGAR

g 1000  
g 1000  
g 200  
g 15-20  
g 50

#### PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX, sugar and Baking to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.  
Add melted butter and sugar, then mix for a short time.

#### FINAL COMPOSITION

Pour a few spoons of batter onto the pancake griddle.

Cook until the underside gets golden-brown, then flip the pancake over and brown the other side.

Decorate and top as you like most.

