



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.

