



## 1000 WAFFLE

### - CHOCOLATE WAFFLE:

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#### INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX	g 500
WATER	g 400
UNSALTED BUTTER 82% FAT	g 100
SUGAR	g 100
PASTA BITTER	g 50

#### PREPARATION

Add CRÊPE-WAFFLE-PANCAKE MIX to the water and mix in a planetary mixer or whisk until a smooth cream is obtained. Add the melted butter, PASTA BITTER and the sugar and mix again briefly. Cook with the appropriate hot-plates some thin discs.

### - CHOCOLATE WAFFLE:

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#### INGREDIENTS

LILLY NEUTRO	g 200
WATER	g 200
PRALINE AMANDE NOISETTE	g 200
LIQUID CREAM 35% FAT	g 1.000

#### PREPARATION

Add CRÊPE-WAFFLE-PANCAKE MIX to the water and mix in a planetary mixer or whisk until a smooth cream is obtained. Add the melted butter, PASTA BITTER and the sugar and mix again briefly. Cook with the appropriate hot-plates some thin discs.

### STEP 3

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#### INGREDIENTS

FLOMIX	g 600
ALMOND FLAKES	g 300