# 1000 WAFFLE



# - CHOCOLATE WAFFLE:

**INGREDIENTS** 

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

### **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:

**INGREDIENTS** 

PASTA BITTER

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

#### **PREPARATION**

g 50

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

### **INGREDIENTS**

FLOMIX	g 600
ALMOND FLAKES	g 300

