



### **- CHOCOLATE WAFFLE:**

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#### **INGREDIENTS**

|                                      |       |
|--------------------------------------|-------|
| CREME BRULEE                         | g 70  |
| MILK                                 | g 200 |
| LIQUID CREAM 35% FAT                 | g 250 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 5   |

#### **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.

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#### **INGREDIENTS**

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|----------------------|-------|
| CREME BRULEE         | g 70  |
| MILK                 | g 200 |
| LIQUID CREAM 35% FAT | g 250 |
| MORELLINA            | g 40  |

#### **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.