



### **- 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.

### **- CHOCOLATE WAFFLE:**

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#### **INGREDIENTS**

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.