



PANCAKES

BASIC RECIPE FOR BREAKFAST PANCAKES

DIFFICULTY LEVEL   

PANCAKE BATTER

INGREDIENTS		PREPARATION
CREPE-WAFFLE-PANCAKE MIX	g 1000	Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.
WATER - MELTED	g 1400	
UNSALTED BUTTER 82% FAT	g 100	Add melted butter and sugar, then mix for a short time.

RICH RECIPE

INGREDIENTS		PREPARATION
CREPE-WAFFLE-PANCAKE MIX	g 1000	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.
WATER	g 1000	
MELTED BUTTER	g 200	Add melted butter and sugar, then mix for a short time.
VIGOR BAKING	g 15-20	
CONFECTIONER'S SUGAR	g 50	

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.

