



1000 WAFFLE

- CHOCOLATE WAFFLE:

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:

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

INGREDIENTS

FLOMIX	g 600
ALMOND FLAKES	g 300