

- CHOCOLATE WAFFLE:

INGREDIENTS		PREPARATION
CREME BRULEE	g 70	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
MILK	g 200	briefly. Cook with the appropriate hot-plates some thin discs.
LIQUID CREAM 35% FAT	g 250	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5	

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MORELLINA	g 40	

