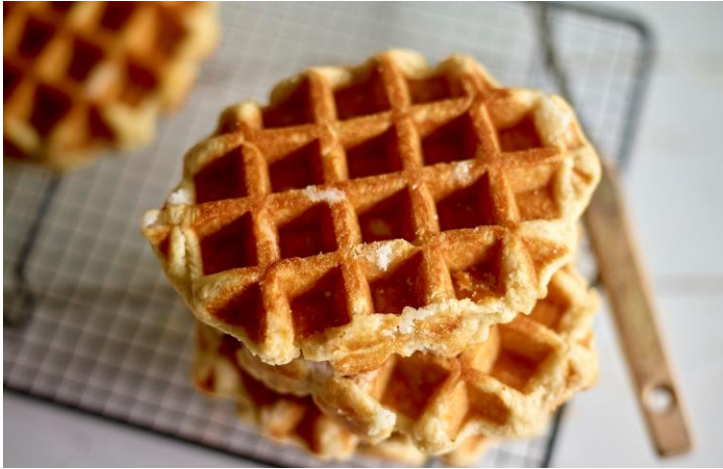




COUPLET SUGARS
Make all the difference!



Ingredients

1000gr waffle mix Couplet
460gr Pearl sugar C40 or Pearl sugar
chocolate D35
375gr water
60gr yeast
400gr butter or margarine

Liège Waffles

Pearl sugar C40/Pearl sugar chocolate D35
& Waffle Mix Couplet

Preparation

1. Mix all the ingredients except the pearl sugar (3 min. slow and +/- 6 min. fast).
2. Add the pearl sugar and mix (1 min. slow). Dough's temperature should be 27°C.
3. Form round dough pieces 70g and leave them for final fermentation for +/- 75 mins at 29°C - 85 % RH.
4. Bake in Liège Waffle iron +/- 180°C for +/- 2mins.