



Ingredients

1000g Couplet Liège Waffle Mix Bio & Vegan

350g Organic Pearl Sugar (B40)

400g vegetable fat

300g water

70g fresh yeast

2,3g de vanillin

Organic & Vegan Liège Waffles

Pearl sugar B40 & Waffle Mix bio & vegan

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.