



waffles

an eclectic treat!

CLASSIC® Waffle-Mix Hf CL | M01299 15

Batter mixture for homemade waffles

1,6 kg bag | 1 bag for 3,2 kg finished batter



Mix **1kg waffle mix** with **300g of soft margarine**, butter or oil and **700ml of water** to a smooth batter. Heat the waffle iron according to the manufacturer's instructions. Fill in the batter in portions and bake the waffles golden-yellow. Waffle-Mix is a batter mixture for homemade waffles of all kinds, with which you can prepare consistent, crispy waffles without fresh eggs. The mixed batter is stable and can be stored in the fridge for up to 3 days. Freshly baked, you can refine the waffles with fruits, compote or ice cream.



Chocolate Waffle (Recipe for 100 portions)

3,000 kg CLASSIC Waffle-Mix CL
3,000 l water
1,400 l sunflower oil
0,300 kg sugar
0,250 kg cocoa powder
0,050 kg table salt
0,400 l brandy

Mix CLASSIC Waffle-Mix CL with water and oil into a smooth batter. Mix the sugar, cocoa powder and salt while stirring. Flavour with brandy. Bake the waffles in a waffle iron, as usual. In case you are using a cast waffle iron, don't forget to grease (MOGUNTIA spray).

Orange Waffles (Recipe for 100 portions)

3,000 kg CLASSIC Waffle - Mix CL
1,500 l water
1,500 l orange juice
1,400 l sunflower oil
0,300 kg sugar
0,250 kg cocoa powder
0,050 kg table salt
0,100 l sunflower oil
Orange peel

Mix CLASSIC Waffle-Mix CL with water and oil into a smooth batter. Mix in the sugar and salt. Flavour with Coin-treau and refine with orange peel. Let the batter rest for about 10 minutes. The mass lasts for approx. 100 waffles. Bake the waffles in a waffle iron, as usual. In case you are using a cast waffle iron, don't forget to grease (MOGUNTIA spray).

