

# American Pancakes <sup>a) c) g)</sup>



## Materials and Products

400.000 g **M01299** CLASSIC waffle mix Hf CL <sup>a) c) g)</sup>  
 375.000 ml Water cold  
 175.000 ml **M09533** CUISINOR® vario B  
 950 g

## Preparation Recommendation

Mix the Classic Waffle Mix with Vario B and water into a smooth dough, sieve it and fill it into an ISI Whipper. Screw on the capsule as specified.

Heat some CUISINOR vario B oil in the pan, add the waffle batter in portions to the pan and bake. Turn once each.

Serve with icing sugar and maple syrup.

## Declaration advice

Ingredients: **wheat** flour, sugar, starch, **egg** yellow powder, **egg white** powder, acidity regulators: E500, stabilizers: E450, skimmed **milk** powder, table salt, vanillin, drinking water, rapeseed oil, acidifier: lecithin, mono- and diglycerides of fatty acids, butter flavor, color: carotene



## Average nutritional information

per 100g		GDA*
Energy	1299 kJ / 310 kcal	15.47 %
Fett	18.0 g	25.69 %
hereof: Saturated Fat	1.4 g	7.00 %
Carbohydrates	33.0 g	12.70 %
hereof: Sugar	15.5 g	17.17 %
Protein	3.9 g	7.83 %
Salt	0.3 g	4.94 %

\*Reference quantity for an average adult (8400 KJ /2000 Kcal)

**Additives/Attributes:** 1a) E124 2) preservatives 3) Antioxidant 4) flavor enhancer 5) sulphuretted 6) blackened 7) waxed 8) sweeteners 8a) phenylalanine 9) phosphate ) dyes **Allergens:** a) Cereals containing gluten b) crustaceans c) eggs d) fish e) Peanuts f) soy g) milk h) legumes i) celery j) mustard k) Sesame seeds l) sulfites m) lupine n) molluscs

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