

CORK WAFFLE MIX

Couplet Cork Waffle Mixes make it easy and fast to make high quality Cork Waffles.



With this recipe, you will make 34 Cork Waffles

Easy to make recipe ingredients

- 1000 g. Couplet waffle mix
- 460 g. Couplet pearl sugar C40 (6 to 9.5 mm) or C45 (8 to 11.5 mm)
- 375 g. Water
- 60 g. Yeast
- 400 g. Butter or margarine

Preparation

- Mix all ingredients except pearl sugar (3 min. slow and +/- 6 min. fast).
- Add pearl sugar and mix (1 min. slowly). The temperature of the dough should be 27° C.
- Form 70 g round dough pieces and leave them for the final fermentation for +/- 60 min. at 29° C - 85% RH.
- Bake in the waffle iron Cork +/- 180° C during +/- 2 min.

Available in 25 kg.