

Crispy golden waffles

Recipe for 4

Description

Bringing you straight back to your childhood. Crispy on the outside, delicious and fluffy on the inside.

Ingredients

Waffles

- 125 Gr Flour
- 2 Unit(s) Egg
- 2 Gr Dry yeast
- 60 Gr Butter
- 150 Ml Milk
- 100 Ml Crème fraiche
- 1 Pinch(es) Salt
- 25 Gr Sugar
- 250 Gr Sugar
- 250 Gr 35% cooking cream
- 75 Gr Butter
- 2 Tsp Fleur de sel
- 125 Ml Caramel chocolate ball

Preparation

- Preparation time **15.00 mins**
- Preheat your **Gaufrier** at **400.00 F°**
- Resting time **60.00 mins**

Waffle batter

Heat the cream and milk until luke warm, then add the yeast. In a mixing bowl, pass the flour through a tamis (sieve). Add the egg yolks to the flour and mix with a whisk until you start to form small clumps. Slowly add the mixture of milk, cream and yeast, then mix until nice and smooth.

Beat the egg whites with a pinch of salt until they form soft peaks. Gently incorporate the whites to the other mixing bowl, folding it in with a spatula until it has the same texture as a pancake mix. Let the mixture rest at room temperature for roughly 2 hours.

To cook the waffles

Pre-heat the waffle cooker and spray with oil or brush with melted butter. Cook the waffles until nice and golden on the outside (4-5 minutes depending on your waffle iron). If the batter isn't cooked sufficiently it will stick to the iron. Finish your waffle by sprinkling it with some icing sugar and garnish it to your taste.

Bon appétit!