

WAFFLES

Ingredients

- 300 ML MILK
- 20 G DRIED YEAST
- 500 G FLOUR
- 5 EGGS
- 80 G CASTER SUGAR
- 125 ML LIEFMANS 0.0%
- 125 G BUTTER
- PINCH OF SALT
- 1 TBSP. PEANUT OIL

RECIPE

1. Warm the milk until it is tepid. Then mix in the yeast and stir until it has dissolved.
2. Put the flour in a bowl, make a hollow in the center and add the egg yolks, sugar, Liefmans 0.0 and the yeast mixture. Give it a good mix.
3. Melt the butter and add this to the batter as well. Continue to mix until you have a smooth batter.
4. Beat the egg whites until stiff and add to the batter very carefully together with a pinch of salt. Leave to rise for 45 minutes at room temperature.
5. Grease your waffle iron with peanut oil. Spoon some batter into the waffle iron, close and bake. Serve with your favorite fruit and icing sugar and enjoy these delicious Liefmans waffles!
6. Tip: Cook the remaining 125 ml Liefmans gently together with 50 g sugar until turns into syrup, then serve with the waffles!



Liefmans
ON THE ROCKS

0.0