

WAFFLES



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Whole milk or plant based milk	180	38,0
Butter or margarine	43	9,0
Oil	15	3,2
Sugar	25	5,3
Vanilla	5	1,1
Yumgo <i>WHOLE POWDER</i>	5	1,1
Water (to hydrate the powder)	45	9,4
Fresh yeast	5	0,9
Salt	2	0,4
T45 flour	150	31,6
Total	474	100,0



PROCESS

- Heat milk to 55°C.
- Melt butter and mix with oil.
- Mix Yumgo Whole powder with water to rehydrate it.
- Add the sugar, vanilla and rehydrated Yumgo Whole to the butter/oil mixture.
- Dissolve the fresh yeast in milk and add to the previous mixture.
- Add salt and flour.
- Refrigerate for 1 hour.
- Cook in a waffle iron.



TIPS

- The waffles can be frozen and refreshed in the oven.

For your questions and projects, contact us at innovation@yumgo.fr

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