

Liège Waffles (Belgian)

Ingredients

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Flour (high-protein)	100%	10000g
<i>Sonnet Variatiemix Kwark</i>	<i>200%</i>	<i>20000g</i>
Liquison Short Cake	10%	1000g
Eggs	50%	5000g
Water approx.	75%	7500g

Filling

Sugar Nibs P2	30%	3000g
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Working Method

Kneading	Mix all ingredients into a smooth and developed dough. Mixing time: approx. 5 minutes. After kneading directly mix filling in
Dough temperature	Approx. 24°C
Scale	Approx. 100 grams or desired weight to match the waffle iron
Moulding	Round up to the desired shape
Baking	Press the dough pieces directly with the waffle iron



For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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