



WAFER CONE FOR ICE CREAM

RECIPE WITH OIL

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX	g 1000
SEED OIL	g 160
WATER	g 660
SUGAR	g 300
FLOUR	g 50

PREPARATION

Mix all the dry ingredients, then add water and mix it in a planetary mixer with a whisk or a paddle attachment at medium speed for 3 minutes.

RECIPE WITH BUTTER

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX	g 1000
UNSALTED BUTTER 82% FAT - MELTED	g 200
WATER	g 630
SUGAR	g 300
FLOUR	g 50

PREPARATION

Mix all the dry ingredients, then add water and mix it in a planetary mixer with a whisk or a paddle attachment at medium speed for 3 minutes. Add melted butter while continuing to mix.

FINAL COMPOSITION

Preheat the wafer maker to 180-190°C. Pour the batter onto the griddle and cook for about 30 seconds. (The amount of batter depends on the dimension of the wafer you want to create).

As soon as it is cooked, shape the wafer into a cone or a cup using the specific tool.

The wafer cones can be stored for a few weeks into hermetic food containers.

AMBASSADOR'S TIPS

You can also try a cocoa version of this recipe, you will only need to add:

-water 20g

-CACAO IN POLVERE 20g