



PANCAKES

BASIC RECIPE FOR BREAKFAST PANCAKES

DIFFICULTY LEVEL



PANCAKE BATTER

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

WATER - MELTED

UNSALTED BUTTER 82% FAT

g 1000

g 1400

g 100

PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

RICH RECIPE

INGREDIENTS

CREPE-WAFFLE-PANCAKE MIX

WATER

MELTED BUTTER

VIGOR BAKING

CONFECTIONER'S SUGAR

g 1000

g 1000

g 200

g 15-20

g 50

PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX, sugar and Baking to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

FINAL COMPOSITION

Pour a few spoons of batter onto the pancake griddle.

Cook until the underside gets golden-brown, then flip the pancake over and brown the other side.

Decorate and top as you like most.

