

CRISPY WAFFLES



+ 3 years | Difficulty: ★ | Preparation: 15 min - Cooking time: 5 min

Material

You need:

Material :

- [EGG YOLK SEPARATOR](#)
- [STAINLESS STEEL SALAD BOWL with suction cup](#)
- [MECHANICAL KITCHEN SCALES](#)

Ingredients for about 15 waffles :

- 3 eggs
- 200 g flour
- 30 g sugar
- 20 g softened butter
- 1 pinch of salt
- 25 cl milk

Educational material

creative cooking

Steps

- Break the eggs, separating the whites from the yolks, into two separate bowls.

In the bowl with the egg yolks:

- Beat the egg yolks into an omelette with a whisk or fork.
- Add the flour, sugar and softened butter.
- Gently pour in the milk, stirring constantly to avoid lumps.

In the other bowl:

- Beat the egg whites until stiff with a pinch of salt.
- Gradually fold the egg whites into the first bowl using a spatula.
- Bake in a lightly buttered waffle iron.

Plain, with jam or chocolate, waffles are a gourmet's delight!