

LOTUS BISCOFF WAFFLES



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Indulgent and sweet. Lightweight yet rich.
Take your consumers on a Biscoff journey.



SERVINGS 8 servings

INGREDIENTS

3 eggs
375 g whole milk
20 g fresh yeast or 7g instant dried yeast
375 g lukewarm water
450 g self-rising flour
150 g melted butter
Pinch of salt

Red fruits

Biscoff spread

Biscoff cookie crumbs

Whipped cream



PREPARATION

1. Separate the eggs in two bowls and place the egg yolks in a bowl to prepare the waffle batter.
2. Add the milk and yeast and whisk until the yeast has dissolved. Now add the lukewarm water.
3. Add the sifted flour to the bowl and mix until there are no lumps left.
4. Add the melted butter and the salt once the flour is fully incorporated.
5. In a separate bowl, mix the egg whites until fluffy. Gently fold the egg whites into the waffle batter. Be careful not to overmix.
6. Let the batter rest for about 20 mins at a nice warm spot.
7. Preheat the waffle maker and grease it with oil or butter if needed.
8. Pour the batter into the waffle maker.
9. Bake the waffles until they are nicely baked. Transfer to a cooling rack or keep warm in the oven.
10. When you're ready to serve the waffles, heat up the Biscoff spread.
11. Decorate the waffles with red fruit and drizzle the melted Biscoff spread on top.
12. Add the whipped cream, sprinkle with Biscoff cookie crumbs and you're ready to serve.



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