

Brussels waffle, chocolate spread, roasted hazelnuts, icing sugar - Virtual Workshop Version

Recipe for 8

Description

A soft, crunchy and light waffle that will make any soul happy.

Note

A waffle recipe that is not sweet at all, so don't hesitate to use the waffle recipe to make salty brunches or lunches !

Ingredients

Waffle Batter

- 2 Cup(s) Flour
- 1 Tsp Dry yeast
- 375 Ml Warm milk
- 2 Tsp Sugar
- 0.50 Cup(s) Melted butter
- 3 Unit(s) Egg yolk
- 3 Unit(s) Egg white

Chocolate and peanut spread

- 1 Cup(s) 35% cooking cream
- 3 Tbsp Brown sugar
- 1 Tbsp Cocoa powder
- 0.75 Cup(s) Milk chocolate
- 0.50 Cup(s) Peanut butter

Preparation

- Preparation time **90.00 mins**
- Preheat your **Waffle iron** at **425.00 F°**
- Resting time **40.00 mins**

To prepare before class

Ingredients

Make sure all of your ingredients are measured and ready, you can melt your butter in the microwave also.

Get your eggs out of the fridge 30 mins before class.

Material

1 waffle maker, 2 mixing bowls, 1 rubber spatula, 1 saucepan, 1 whisk and 1 small ladle.

Waffle batter

In a small mixing bowl, pour 50 ml of milk, the yeast and the sugar, mix with a fork and let rest for 10 minutes on the counter.

During this time, in a bigger mixing bowl, pour your sifted flour, make a well in the center, and gradually pour the milk while whisking.

Add the egg yolks with the yeast mixture and mix again. Then add the melted butter and mix again. Add this mixture to the previous one.

In a bowl, whisk up the egg whites until firm and then add it gently to the previous mixture and let it rest in the fridge for 45 minutes.

Spread

In a sauce pan, pour in the cream, brown sugar and the cocoa, bring to a boil, turn down the heat and always keep whisking and cook for a good minute. In a bowl, place your chocolate and your peanut butter, and pour on it the previous hot mixture. Let rest for 30 seconds then gently mix.

Place in a jar of your choice, let rest until cold or lukewarm and then enjoy !

Bon appétit!