

# Crispy golden waffles, salted caramel butter |

Recipe for 4 portions

## Description

Bringing you straight back to your childhood. Crispy on the outside, delicious and fluffy on the inside.

## Note

Don't forget, in a brunch the waffle always has its place

## Ingredients

### Waffles

- 125 Gr Flour
- 2 Unit(s) Egg
- 2 Gr Dry yeast
- 60 Gr Butter
- 150 Ml Milk
- 100 Ml Crème fraiche
- 1 Pinch(es) Salt
- 25 Gr Sugar

### Salted caramel butter

- 100 Gr Sugar
- 100 Gr 35% cooking cream
- 25 Gr Butter
- 2 Pinch(es) Sea salt flakes

### Topping

- 125 Ml Caramel chocolate ball

## Preparation

- Preparation time **15 mins**
- Preheat your **Gaufrier** at **400 F°**
- Resting time **60 mins**

### Waffle batter

Heat the cream and milk until luke warm, then add the yeast. In a mixing bowl, pass the flour through a tamis (sieve). Add the egg yolks to the flour and mix with a whisk until you start to form small clumps. Slowly add the mixture of milk, cream and yeast, then mix until nice and smooth.

Beat the egg whites with a pinch of salt until they form soft peaks. Gently incorporate the whites to the other mixing bowl, folding it in with a spatula until it has the same texture as a pancake mix. Let the mixture rest at room temperature for roughly 2 hours.

### To cook the waffles

Pre-heat the waffle cooker and spray with oil or brush with melted butter. Cook the waffles until nice and golden on the outside (4-5 minutes depending on your waffle iron). If the batter isn't cooked sufficiently it will stick to the iron. Finish your waffle by sprinkling it with some icing sugar and garnish it to your taste.

## Caramel

In a saucepan, dry-cook the sugar until it takes on a blond color. Add the butter and mix. Add the hot cream, whisk and bring to the boil for about 2 minutes, until the preparation is smooth and homogeneous. Ideally, pass the sauce through a strainer.

## On the plate

Place the waffle on a plate, with a tablespoon, drizzle the caramel sauce over the entire surface, drop here and there crispy chocolate balls.

**Bon appétit!**