Recipies

There is the waffle from Liège but there are others recipes of course: here are some:

Classic waffles

Delicious traditional crispy waffles.
For 16 waffles. Cooking time: +- 3min 30
300g plain flour, 10g baking powder, a pinch salt, 75g caster sugar, 100g butter, 0.5litre milk

1. Mix the flour and baking powder in a bowl. Make a well in the centre and add the salt, sugar, melted butter and eggs
2. Gradually add the milk
3. Let the batter stand for 1 hour
4. It is ready to cook

Light waffles

Wonderfully light
For 12 waffles. Cooking time: +-3min30
300g plain flour, 1 tbsp baking powder, pinch of salt, 1 tbsp sugar
2 eggs, 400ml milk

1. Beat the eggs until frothy
2. Add the other ingredients and beat the mixture until smooth
3. Wait 3 min before cooking

Brussels waffles

The waffle from the capital
125 g. plain flour, 250 ml milk, 50g caster sugar, 100g melted butter, 4 eggs, 10g salt, 1/4 of stick vanilla, 50g icing sugar.

1. Boil 1/4 of liter of milk with 1/4 of vanilla stick and let cool down
2. In a bowl, put 125g flour, mix 4 egg yolks, a pinch of salt and one tbsp of sugar
3. Add the milk and then 100g of melted butter
4. Work the whole to obtain a quite smooth dough in which you will delicately add the 4 egg
whites beaten in very firm snow
5. Heat up the waffle-maker and butter it slightly
6. Pour dough and cook for 3min30
7. Powder with icing sugar and serve hot

The famous waffle of Liège

The King of the Waffle
1 kg of flour, 75g yeast, 5 dl of milk, 50g caster sugar, 2 eggs, 500g margarine, 50g honey, 10g salt, cinnamon or vanilla. 600g granulated sugar

1. Make a paste leaven with 800g of flour, the yeast, 5dl milk, the caster sugar and the eggs. Let push during 15 minutes then add the margarine, honey, 200g of flour, salt and cinnamon (or vanilla).
2. Knead the whole to obtain a homogeneous dough and let raise for 10 minutes.
3. Add granulated sugar and divide into portions of 90 or 140g according to the waffle-maker you have and let raise a little again before cooking.

My recipe

shhh...it is a secret:)