



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Muffins, Scones & Waffles



FINISHED PRODUCT

Waffles

PARTY WAFFLES

OVERVIEW

13-006

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.500	100.00
Water	0.175	35.00
Eggs	0.175	35.00
Total Weight:	0.850	

Group 2

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.150	-
Cold water	0.023	-
Butter	0.023	-
Total Weight:	0.195	

Group 3

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.020	-
Total Weight:	0.020	

Group 4

Ingredient	KG	%
BAKELS BAVARIAN CREAM	0.020	-
APITO STRAWBERRY PASTE	0.000	-
Total Weight:	0.020	

Group 5

Ingredient	KG	%
APITO CHOCOLATE RICE	0.010	-
Total Weight:	0.010	

Yield: 10 pieces x 85g

METHOD

How to do it:

Waffle:

1. Combine Bakels Red Velvet Cake Mix, water, and eggs in a mixing bowl. Mix on low speed for 1 minute.
2. Pour 85 g batter in waffle maker and cook until done.

Filling:

1. Beat Bakels Whipping Cream using a paddle on medium speed for 3 minutes.
2. Replace the paddle with a wire whisk.
3. Gradually add cold water while mixing on high speed for 3 minutes.

Drizzle 2:

1. Fold in Apito Strawberry Paste in Bakels Bavarian Cream.

Assembly:

1. Roll the waffle into a triangle and wrap the bottom half with foil.
2. Scoop 19.5 g filling into the hollow portion of the waffle.
3. Drizzle with 2g Bakels Dark Choco Fudge or 2g Strawberry Bavarian. Top the strawberry-drizzled party waffle with 1g Apito Chocolate Rice.