



# PANCAKES

## BASIC RECIPE FOR BREAKFAST PANCAKES

DIFFICULTY LEVEL   

### PANCAKE BATTER

#### INGREDIENTS

|                          |        |
|--------------------------|--------|
| CREPE-WAFFLE-PANCAKE MIX | g 1000 |
| WATER - MELTED           | g 1400 |
| UNSALTED BUTTER 82% FAT  | g 100  |

#### PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

### RICH RECIPE

#### INGREDIENTS

|                          |         |
|--------------------------|---------|
| CREPE-WAFFLE-PANCAKE MIX | g 1000  |
| WATER                    | g 1000  |
| MELTED BUTTER            | g 200   |
| VIGOR BAKING             | g 15-20 |
| CONFECTIONER'S SUGAR     | g 50    |

#### PREPARATION

Combine CRÊPE-WAFFLE-PANCAKE MIX, sugar and Baking to water with a whisk (by hand or in a planetary mixer), until you get a uniform batter.

Add melted butter and sugar, then mix for a short time.

#### FINAL COMPOSITION

Pour a few spoons of batter onto the pancake griddle.

Cook until the underside gets golden-brown, then flip the pancake over and brown the other side.

Decorate and top as you like most.

