



# 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.

