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Neumärker Brussels-Waffle-Mix | Professional baking mix for original Belgian waffles | Bag of 10 kg



Description

Our baking mix for "original" Brussels waffles. The Brussels waffle mix was developed for us according to a historical recipe by an experienced Belgian bakery master. Just like the famous Liège waffles, the Brussels version is one of the Belgian waffle specialities. These waffles are crispy on the outside, airy and soft on the inside and they have a subtle sweetness. There is no need to add fresh ingredients to the ready-made batter, making the process quick and effortless. However, for optimal results, it is crucial to use a rotating waffle iron. A recommended model is our Brussels SWiNG waffle maker. Due to the liquid consistency of the batter, it spreads evenly on the baking plates when you turn or swivel them. The direct contact with the baking plate gives the Brussels waffle its crispy outside and even browning. The result in a professional waffle iron is a particularly fluffy waffle that is not overly sweet.
Although both Brussels and Liège waffles are part of the Belgian waffle tradition, they do have some differences. Because of the liquid batter, the waffle remains a little squishy inside. For best enjoyment, they must be served hot. Compared to traditional waffle recipes, the Belgian waffle takes a little more time to bake, which makes it particularly suitable for cosy cafés where guests sit down and enjoy the waffle.

Technical data

Width x depth x height:	'0'
Net-weight:	10 kg
Content / Capacity:	10 kg