

Citrus Liège Waffles



FOR 6 PEOPLE

PREPARATION 20 MIN

COOLING 3 MIN

Ingredients

1 kg flour
20 cl water
20 cl milk
50 g sugar
2 pinches salt

100 g yeast
4 eggs
500 g butter
500 g pearl sugar
Candied orange slices *

Agave syrup
honey *or maple syrup

Specific ustensil:
Waffle maker

*available at La Maison du Fruit Confit.

Recipe

- 1 Dissolve yeast in water and milk. Add eggs and sugar. Mix well.
- 2 Make a well in the flour and pour in. Work in the butter and salt.
- 3 Leave the dough to rest for 30 min, then stir in the pearl sugar.
- 4 Put about 100 g at a time into the waffle iron and brown just until golden (about 2-3 min per waffle).
- 5 Once cooked, decorate with candied orange slices and pour syrup over the waffle.