

recipe for 6 belgian waffles

2 eggs

187 grams of milk

10 grams of fresh yeast

187 grams of beer or
sparkling water

225 grams of self-rising flour

10 grams of vanilla sugar

30 grams of sugar

75 grams of liquid or
melted butter

A pinch of salt

Your **toppings:**

Step by step

1 Take 2 large mixing bowls and separate the two eggs. Put the egg whites aside for later. You need the yolks for the batter.

2 Beat the egg yolks with a whisk.

3 Next, add the milk and fresh yeast. The milk should be at room temperature. Beat with the whisk until the yeast is completely dissolved.



4 Pour the beer into the batter. It should be at room temperature. Give it a good stir.

5 Then sift the flour above the mixing bowl together with the sugar and vanilla sugar. Keep on stirring the whisk until the batter is lump-free.

6 Use liquid butter or melt butter in a pan at low temperature. Make sure it doesn't burn. If the butter turns brown, you have to start over again.

7 Add the liquid or melted butter to the batter. Meanwhile, keep on stirring.



8 Add a pinch of salt to the egg whites. Then beat the egg whites until you have a stiff foam. Use a clean whisk for this and make sure that the mixing bowl is degreased beforehand. You can use a few drops of lemon juice and a pinch of salt.

9 Fold the whipped egg whites into the batter. Mix it very slowly so that as much air as possible remains in the batter.

10 Great! **The batter is ready.**

Let it rest for about 15 minutes. Meanwhile, let's turn on the waffle iron. When the iron is very hot, you can start baking. Enjoy!

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