Mmmmh!

Liège waffle

Ingredients

1 kg flour22 g instant yeast
500 ml mixture of half milk, half water
50 g sugar
2 eggs
500 g butter, at room temperature
50 g honey
10 g salt
60 g vanilla sugar
3 g baking soda
600 g pearl sugar (large grains)

Persons: 10

Cooking time: 45 min.

Preparation time: 60 min.

Instructions

Make a dough with 800 g of the flour, the yeast, the milk-water mixture, sugar, and eggs.

Let rise for 15 minutes, then add the butter, honey, the remaining 200 g flour, salt, vanilla sugar, and baking soda.

Knead until you obtain a smooth dough. Let rise for 10 minutes in a warm place.

Add the pearl sugar, then divide into portions of 90–140 g depending on the size of your waffle iron. Let rest briefly.

Cooking:

- Use low heat for large waffles.
- Use high heat for shallow-pattern irons.
- Set the iron to medium browning with a soft waffle texture (settings may vary by brand—aim for medium cooking so the outside doesn't burn while the inside stays raw).

Lightly butter the waffle plates. Shape a ball of dough and place it in the center of the waffle iron. Close and wait 5 seconds, then flip the iron. Cook for 1 minute 30 seconds, flip again, and check doneness. If not golden enough, close and cook another 30 seconds.