Mmmmh!

Brussels waffles, strawberry and Chantilly cream foam

Ingredients

Waffles
160 g flour
315 ml milk
15 g Vanilla sugar
125 g melted butter
5 eggs
3 g salt
1 vanilla bean

Chantilly
80 g icing sugar
800 g whipping cream

Dressage
400 g chocolate
650 g strawberries

Persons: 10

Cooking time: 15 min.

Preparation time: 60 min.

Instructions

For the waffles:

Boil the milk with opened vanilla bean and set aside to cool until luke-warm (alternatively you can also add two sachets of vanilla sugar to cold milk).

In a bowl, mix the flour, with the egg yolks, the salt and the sugar.

Dilute the milk, then beat well with a whisk or even a hand mixer. Then add the melted butter.

Work the ingredients to obtain a homogenous dough, to which you gently add four egg whites, beaten into stiff peaks.

Pre-heat your waffle iron to very hot, then grease the irons. Spread the dough on the irons, cook until golden-brown.

Sprinkle over some icing sugar and serve while hot!

For the whipping cream:

Pour the mixture of cream and icing sugar in a syphon. Screw on the lid and insert the first cartridge.

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Shake, then place the second cartridge in the chamber (remove the first one, obviously). Shake again and refrigerate.

Dressage

Wash the strawberries and cut them into 4. Melt the chocolate in a bain-marie.

Decorate the waffles with chocolate, strawberries and finish with whipped cream.