

# Belgian Liege Waffle with the magimix

## Belgian Liege Waffle with the magimix

15 min	15 min 3 min	15 min 3 min 18 min	15 min 3 min 18 min 3/10
15 min 3 min 18 min 3/10 8	15 min 3 min 18 min 3/10 8 13	15 min 3 min 18 min 3/10 8 13 15	

### 15 min 3 min 18 min 3/10 8 13 15

250G of flour  
150G of pearl sugar  
100G of milk  
100G of soft butter  
20G of brown sugar  
1 tsp of salt  
1 egg  
1 sachet of dry yeast

<span itemprop="recipeIngredient">250G of flour </span><br/><span itemprop="recipeIngredient">150G of pearl sugar </span><br/><span itemprop="recipeIngredient">100G of milk </span><br/><span itemprop="recipeIngredient">100G of soft butter </span><br/><span itemprop="recipeIngredient">20G of brown sugar </span><br/><span itemprop="recipeIngredient">1 tsp of salt </span><br/><span itemprop="recipeIngredient">1 egg </span><br/><span itemprop="recipeIngredient">1 sachet of dry yeast </span>

Â»

Put the milk in the bowl of the thermomix with the yeast.

Â»

Set 5 minutes on 50°C on speed 2.

Â»

Add the flour, brown sugar, salt and eggs.

Â»

Schedule 5 minutes on cob function.

Â»

Add the butter in pieces.

Â»

Mix 5 minutes on cob function.

Â»

Form a ball and let rise 1 hour 30 minutes.

Â»

Unfreeze the dough, then add the crystal sugar and mix with a spatula.

Â»

Make balls of + or - 100G and drop them on the parchment paper.

Â»

Let rise 30 minutes.

Â»

Heat up your waffle iron on the thermostat 5 or 6.

Â»

Put the ball of dough in the center of the plate, and heat for 3 minutes.

Â»

## Belgian Liege Waffle with the magimix

Remove the belgian waffle with a fork, so as not to burn it, and let warm up and delight your taste buds and pupils.