

Belgian Liege Waffle with the magimix

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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

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

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Set 5 minutes on 50°C on speed 2.

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Add the flour, brown sugar, salt and eggs.

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Schedule 5 minutes on cob function.

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Add the butter in pieces.

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Mix 5 minutes on cob function.

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Form a ball and let rise 1 hour 30 minutes.

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

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

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Let rise 30 minutes.

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

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

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