

Waffle with the thermomix

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400g of milk
300g of flour
80g of butter
2 eggs
1 teaspoon of baking powder
1 sachet of vanilla sugar
1 pinch of salt

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<span itemprop="**

Whisking Thermomix egg whites :

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Separate the egg whites from the yolks. Place the egg whites in the Thermomix bowl. Insert the whisk into the bowl and set for 3 minutes 30 seconds on speed 4.

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Transfer the whisked egg whites to a bowl and set aside.

Thermomix waffle batter :

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Place the butter, cut into pieces, in the bowl. Set for 3 minutes at 60°C on speed 1.

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When it beeps, add the milk, yeast, flour, egg yolks, vanilla sugar, and salt. Set for 40 seconds on speed 4.

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Gently fold this mixture into the whisked egg whites.

Let the waffle batter rest for 1 hour and use your waffle maker to make delicious Thermomix waffles