

Creme waffles with strawberries

MEGGLE Creme Patisserie Unsweetened



Ingredients

Dough

125 g	Butter
75 g	Sugar
1 pck.	Vanilla sugar
4	Eggs
250 g	Flour
350 ml	MEGGLE Creme Patisserie Unsweetened
1 pinch	Salt

Other

Waffle iron

Topping

150 ml	MEGGLE Creme Patisserie Unsweetened
1 pck.	Vanilla sugar
200 g	Strawberries

Preparation

Step 1

- Beat the butter (room temperature) in a large bowl until light and fluffy.
- Gradually add the sugar and vanilla sugar and continue beating.
- Add the eggs (room temperature) gradually, beating until fluffy.
- Sift in the flour and fold into the mixture.
- Add the Creme Patisserie Unsweetened and a pinch of salt and mix well until you have a smooth batter.

Step 2

- Heat the waffle iron and brush with a little fat.
- Pour the batter into the waffle iron in portions and bake the waffles until golden brown.

Step 3

- Whip the Creme Patisserie Unsweetened with a little vanilla sugar until stiff.
- Serve the baked waffles with the Creme Patisserie and fresh strawberries.