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WAFFLE

1. VANILLA WAFFLE
2. COFFEE WAFFLE
3. BLUE BERRY WAFFLE
4. RAINBOW WAFFLE
5. ASSORTED WAFFLE
6. CHOCOLATE WAFFLE
7. KITKAT WAFFLE
8. NUTELLA WAFFLE
9. RED VELVET WAFFLE
10. HEALTHY BANANA CAREMEL WAFFLE
11. PEANUT BUTTER WAFFLE
12. OREO WAFFLE
13. TRUFFLE FOR WAFFLE FILLING
14. HOW TO WHIP CREAM

A UNIQUE CULINARY CONCEPT BY CHEF TARUNA BIRLA

 OLD SWIFT COLLAGE HARNI MAHADEV ROAD, BHILWARA (RAJ)

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VANILLA WAFFLES

Maida 120 gm

Rice Flour 25 gm

Corn flour 25 gm

Corn Meal 25 gm

PD Sugar 10 TBSP

Milk PD 5 TBSP

Salt 1/4 TSP

Butter 40 gms

Vanilla Essence 1 TSP

B.P 1 TSP

B.S. 1/8 TSP

Vinegar 3 TSP

Milk 300 ml

Filling - White chocolate sauce, Kitkat

IRISH COOFEE WAFFLE

Base - Vanilla Waffle Recipe

Add 1 TBSP Coffee

1 TBSP Chocolate Sauce

Garnish: with chocolate truffle and 1 tsp coffee water

Almonds

BLUEBERRY WAFFLE

Base - Vanilla Waffle Recipe

Add ¼ cup cream cheese

¼ cup whipped cream

RAINBOW WAFFLE

Base - Vanilla Waffle Recipe

Colour yellow, red & green

ASORTED WAFFLE

Base - Vanilla Waffle Recipe

CHOCOLATE WAFFLE

Maida 120 gm

Coco Pd 15 gm

Rice Flour 25 gm

Corn Flour 25 gm

Corn Meal 25 gm

PD Sugar 10 TBSP

Milk 320 ml

Milk Pd 5 TBSP

Salt 1/4 TSP

Butter 40 TSP

Vanilla Essence 1 TSP

B.P. 1 TSP

B.S. 1/8 TSP

Vinegar 3 TSP

Topping

Chocolate Truffle

Grated Chocolate

KIT-KAT WAFFLE

Base - Chocolate Waffle Recipe

Use truffle mix with kit-kat

Dark chocolate truffle

Crushed kit-kat

NUTELLA WAFFLE

Base - Chocolate Waffle Recipe

Waffle topped with yummy nutella spread and sprinkled with crunchy hazelnut

RED VELVET WAFFLE

Maida 120 gm

Cocoa PD 5 gm

Rice flour 25 gm

Corn Flour 25 gm

Corn Meal 25 gm

PD Sugar 10 TBSP

Milk PD 5 TBSP

Salt 1/4 TSP

Butter 40 gms

Red Colour

Vanilla Essence 1 TSP

B.P 1 TSP

B.S. 1/2 TSP

Vinegar 4 TSP

Milk 320 ml

Topping

White chocolate sauce and 40 gm cream cheese & whipping cream

Grated white chocolate

HEALTHY BANANA CARAMEL WAFFLES

Oats PD 75 gms

Maida or wheat flour 50 gms

Rice Flour 25 gm

Corn Flour 25 gm

Corn Meal 25 gm

PD Sugar 10 TBSP

Milk PD 5 TBSP

Salt 1/4 TSP

B.S 1/8 TSP

Butter 40 gms

Vanilla Essence 1 TSP

B.P 1 TSP

Vinegar 4 TSP

Milk 320 ml

Caramel sauce 2 tbsp

Topping

Honey

Banana

Caramel sauce

PEANUT BUTTER WAFFLE

Base - Vanilla Waffle or chocolate waffle

Apply peanut butter on waffle than apply chocolate sauce or whipped cream

Put Roasted nuts

COOKIE & CREAM (OREO) WAFFLE

Base - Vanilla Waffle Recipe

Add ¼ cup cream cheese

¼ cup whipped cream

TRUFFLE FOR WAFFLE FILLING

100 GM DARK CHOCOLATE + 50 GM AMUL CREAM

100 GM WHITE CHOCOLATE + 50 GM AMUL CREAM