

Authentic Belgian Liège Waffles Recipe

Prep Time: 20 minutes + 1 hour rising

Cook Time: 20 minutes

Servings: 10 waffles

Ingredients

- 500g all-purpose flour
- 21g fresh yeast (or 7g instant yeast)
- 250ml warm milk (around 38°C)
- 3 large eggs
- 100g softened butter
- 50g granulated sugar
- 1 teaspoon vanilla extract
- Pinch of salt
- 200g pearl sugar (Belgian sugar chunks)

Instructions

1. Activate the Yeast

In a small bowl, dissolve yeast in warm milk. Let stand for 5 minutes until foamy.

2. Mix the Dough

In large bowl, combine flour, sugar, and salt. Make a well in center. Add eggs, vanilla, and yeast mixture. Mix until rough dough forms.

3. Knead and Add Butter

Knead dough for 8-10 minutes until smooth and elastic. Gradually work in softened butter until fully incorporated. Dough should be soft and slightly sticky.

4. First Rise

Place dough in greased bowl, cover with damp cloth. Let rise in warm place for 1 hour or until doubled in size.

5. Add Pearl Sugar

Punch down dough. Gently fold in pearl sugar chunks. Be careful not to overmix as sugar may dissolve.

6. Shape and Rest

Divide dough into 10 equal portions (about 100g each). Shape into balls. Let rest for 15 minutes covered.

7. Cook the Waffles

Preheat waffle iron to medium-high heat. Place dough ball in center and close lid. Cook for 3-4 minutes until golden brown and caramelized. Don't open too early!

8. Serve

Best served warm and fresh. Can be topped with:

- Whipped cream
- Fresh strawberries
- Chocolate sauce
- Powdered sugar

Tips

- Pearl sugar is essential - regular sugar won't work
- Don't overheat waffle iron or sugar burns
- Waffles can be frozen and reheated in toaster

Enjoy your authentic Belgian treat!