

SAVOURY CHEESE WAFFLE MIX

NEW
PRODUCT



A complete mix to prepare savoury cheese waffles

- + All nature-derived ingredients
- + Authentic parmesan cheese added
- + Rich with Italian herbs & spices

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

SAVOURY CHEESE WAFFLE MIX

SwissBake[®] Savoury Cheese Waffle Mix is a complete mix for easy preparation of delicious Italian cheese and herbs waffles. This mix is specially formulated with authentic parmesan cheese which adds a unique cheesy flavor to the waffles. Additional to Parmesan Cheese, this mix is also rich with Parsley and basil which gives an Italian touch to the waffles. You can delight your customer by serving this cheesy waffles topped with tomatoes, scrambles eggs and cucumber or you can create your own savor signature treat.

Baker Recipe

SAVOURY CHEESE WAFFLE MIX	1000 gm
Water	1200 gm - 1400 gm
Oil	200 gm - 250 gm

Baking Method

Pre-heat and lightly grease the waffle iron before working on the batter. Stir waffle mix and water together with a wire whisk for 3 to 4 minutes. Add oil and mix for 2 - 3 minutes. Let the batter stand for 5 - 10 minutes. Pour about 2 / 3 cup batter onto the preheated waffle iron. Bake at 200° C to 210° C for 5 to 6 min or until baked.

Ingredients

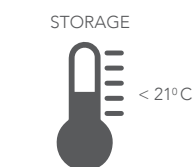
Wheat Flour, Edible Starch, Milk Solids, Parmesan Cheese, Sugar, Raising Agents (INS 500ii, 541i), Italian Herbs (Parsley and Basil), Enzymes and Vitamin C.



PAPER BAG



100%


 DRY AND HYGIENIC
 ENVIRONMENT


FROM MFG. DATE