

#WF0001

格子 Q 鬆餅

中文食譜



格子 Q 鬆餅粉	全蛋液	沙拉油	全脂牛奶	糖粉
1000g	150g	350g	600g	適量
500g	75g	175g	300g	適量
100g	15g	35g	60g	適量

操作製程

- (1) 鬆餅粉、牛奶、全蛋液、沙拉油倒入攪拌鋼盆中，利用攪拌器，低速攪拌 50 秒，在切換至中速攪拌 40 秒後，攪打至均勻
- (2) 取適當的霜飾糖粉至盒中備用
- (3) 使用挖冰器取麵團至盒中，裹上霜飾糖粉放置鬆餅機中
- (4) 預熱鬆餅機 160-170 度，烤 3 分鐘，將烤好的鬆餅放在盤上待涼即完成
- (5) 麵團冷藏可放 4 小時



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Mochi Waffle Mix

English Recipe



Mochi Waffle	Egg	Vege Oil	Whole Milk	Sugar
1000g	150g	350g	600g	Suitable
500g	75g	175g	300g	
100g	15g	35g	60g	

SOP

1. Put all the ingredients on the table to a mixer
2. Low speed for 50 sec and turned to middle speed for 40 sec for completed mixed
3. Turn-on the waffle machine and set the temperature at 160-170C
4. Take a proper amount of the preserved mochi waffle mix and put a proper amount of the sugar power on it
5. Put it in the waffle machine for 3 min and ready for serve
6. Note: The preserved mochi waffle mix can be refrigerated for 4 hours

