

#WF0003

港式雞蛋仔

中文食譜



雞蛋仔粉	全蛋液	水	沙拉油	白糖
1500g	150g	1000g	350g	150g
600g	60g	400g	140g	60g
300g	30g	200g	70g	30g

操作製程

1. 把全部需要的原料放置攪拌器中
2. 低速攪拌一分鐘 然後轉至中速攪拌完全
3. 將機器打開預熱至 170-180 度
4. 放入雞蛋仔機器(MC0013)裡烤 3.5 分鐘

備註: 攪拌後的粉漿建議冷藏保存 3 天內用畢



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Hong Kong Style Waffle Mix

English Recipe



HK Waffle Powder	Egg	Water	Veggie oil	White Sugar
1500g	150g	1000g	350g	150g
600g	60g	400g	140g	60g
300g	30g	200g	70g	30g

SOP

1. Put all the ingredients together into a mixer
2. low speed for 1 min and turn to middle speed for completed mixed
3. Turn-on the waffle machine and set the temperature at 170-180C
4. Put in the waffle mix into the waffle machine for 3.5 min

Note: The preserved waffle mixed can be refrigerated for 3 days

