Classic Belgian Waffles

BREAKFAST

YIELD	ACTIVE	TOTAL	PER BATCH
1 batch per 142 g of mix (mix makes 5 batches)	15 min	20 min	1,029 kcal

EQUIPMENT
Waffle iron · Stand mixer, whisk · Scale

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DRY MIX (MAKES 710 G, 5 BATCHES · 2,445 KCAL)				
1	Flour	600 g		Whisk the flour, sugar, baking powder and salt together thoroughly. Store airtight.
	Sugar	65 g		
	Baking powder	35 g		
	Salt	10 g		
SINGLE BATCH				
2				Heat the waffle iron to medium-high.
3	Dry mix	142 g		Weigh the dry mix into a bowl.
4	Egg, *separated*		1	Separate the egg and save the white for step 6. In a second bowl, whisk the yolk, milk and oil until combined.
	Milk	210 g		
	Vegetable oil	37 g		
5				Pour the wet ingredients into the dry. Mix until just combined. Lumps are fine.
6				In the stand mixer, whip the saved egg white to very stiff peaks, until nearly over-whipped.
7				Gently fold the white into the batter. Some white streaks are fine.
8	Butter, *for the iron*	10.5 g		Brush the hot iron with butter. Pour batter into the center, close the iron and cook until steam stops escaping. Repeat with the rest of the batter, buttering the iron each time.

NUTRITION	MASS	CALORIES
Dry mix	142 g	489
Egg		70
Milk	210 g	126
Vegetable oil	37 g	344
Total		**1,029**