



Baking Belgian Liège Waffles

WAFFLE PANTRY BELGIAN PEARL SUGAR & LIÈGE WAFFLE MIX

History of Liège Waffles



Traditional Liège waffles have been enjoyed in Belgium for centuries. They are baked from a dough rather than a batter to give you a seriously delicious, full-flavored waffle experience.

These Liège waffles are a little different from your run-of-the-mill waffle because Belgian pearl sugar is the secret and the star of our recipe. The sugar pearls are studded throughout the waffle and give every bite a crunchy, caramelized sensation.



Belgian Pearl Sugar



Experience the luscious effect of caramelized Belgian pearl sugar in mouthwatering Liège waffles. Belgian pearl sugar is the preferred European gourmet baking ingredient. Our authentic pearl sugar originates from Belgium, where it's made from locally-grown beets. The sugar pearls add an unparalleled delicate, sweet flavor to pastries, cookies, pies, and breads alike.



Belgian Pearl Sugar



Product Features

UPC	868377000159
Net Weight	55.11 lb (25 kg)
Dimensions	12.4 in (W) 6.7 in (D) 22.8 in (H)
Certifications	Kosher, Halal, GMO-Free
Pearl Size	4.0 – 8.0 Millimeters
Shelf-Life	Indefinite
Country of Origin	Belgium



Liège Waffle Mix

Bake Liège waffles with ease and simplify the process with Waffle Pantry's Liège Waffle Mix.

Painstakingly developed to match the taste of our highly regarded and authentic Belgian

Liège waffle recipe, this mix is made with quality ingredients and Waffle Pantry-brand pearl sugar.



Liège Waffle Mix



Product Features

UPC	868377000166
Net Weight	55.11 lb (25 kg)
Dimensions	16 in (W) 5 in (D) 25.7 in (H)
Certifications	Kosher, All-Natural
Yield	500 Waffles (each 3.5 oz)
Shelf-Life	12-18 months
Country of Origin	USA



Ingredients & Preparation

What We Provide

- Liège Waffle Mix
- Belgian Pearl Sugar
- Lesaffre SAF-Instant Gold Yeast

What You Add

- Water
- Butter
- Eggs

Preparation & Storage

- Preparation time of 10 minutes (2 hours rising time)
- Prepared dough can be frozen for up to 7 days
- Baked waffle shelf life TBD (approximately 2 days)



Equipment & Training



Equipment:

Waffle Maker: Commercial Liege Waffle Iron (cast iron)
Purchase Price: Starting at \$1,199

Training:

Continuous off-site support for dough preparation & storage, baking waffles, iron maintenance, and any follow-up issues or questions.



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