

# MANGO WAFFLE

## INGREDIENTS

-  Pillsbury™ Egg Free Waffle Premix 1 kg
-  Oil 300 g
-  Water 850 g
-  Mango Essence 3 - 4 drops



## INGREDIENT

-  Mango Ice Cream 1 Scoop
-  Ripped Chopped Mango 50 g
-  Mango Puree (for drizzling) 30 g

## METHOD

1. Mix the premix, oil and water with a whisk attachment on Speed 1 for a minute
2. Scrape the mix from the sides and centre of the mixing bowl
3. Now, mix at Speed 2 for 2 minutes
4. Uniformly, pour the batter on all 4 chambers of a preheated waffle iron
5. Bake at: 180° C
6. Bake for: 6-7 minutes
7. Serve warm with some vanilla ice cream or mango ice cream on the side. You could also add some chopped mango.

