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## Airy Light Waffles

as a dessert or brunch



220 ml milk 10 g butter 180 g flour 2 × egg(s) 1 g salt 7 g Stevia granules

## Preparation

Mix all of the ingredients together to form a smooth dough. Sweeten if necessary.

Pour the mixture through the iSi Funnel & Sieve directly into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously.

Serve with icing sugar, whipped cream and currants.

If you are using a 0.25 l iSi Whipper, halve the ingredients and Screw on 1 iSi Cream Charger. For a 1 l iSi Whipper, double the ingredients, screw on 2 iSi Cream Chargers one after the other and shake vigorously after each Charger.

Тір

Alternatively, 15-18 drops of liquid stevia or 25 g of icing sugar can be used instead of Stevia granules.

Difficulty: mediumPreparation time: 30 min.Suitable for: Coming soonOther factors: Vegetarian