



# Recipes

All red text ingredients are available from Famasons



**Famasons**  
PREMIUM INGREDIENTS



## Caramel Waffle

**Yield:** 1 Portion

### Ingredients:

#### *Waffle Premix*

- 100 g **Famasons Waffle Premix**
- 90 g Water, room temperature

#### *Assembly*

- 60 g Ice Cream, vanilla
- 5 g **Almond, flakes**, toasted
- 15 g **Famasons Granadilla Pie Filling**
- 20 g **Dr Baker Caramel Dessert Sauce**
- 1 unit Granadilla, fresh, wedge

### Method:

1. Collect all the ingredients from storage.
2. Preheat the waffle iron to **180 °C**.
3. On a clean, green cutting board, cut the granadilla into quarters, taking care to keep the seeds intact.

#### *Waffle*

1. Place the Famasons Waffle Premix in a bowl and add the water.
2. Whisk the batter until smooth and no lumps remain.
3. Allow the batter to rest for **5 minutes**.



4. Pour the batter into the waffle machine and bake for 2-3 minutes until golden brown and cooked through.

#### *Assembly*

1. Place the waffle on a serving plate.
2. Drizzle the waffle with the Dr Baker Caramel Dessert Sauce.
3. Place the scoop of ice cream on top of the waffle.
4. Drizzle the Famasons Granadilla Pie Filling over the waffle.
5. Sprinkle with the toasted flaked almonds.
6. Place a wedge of the fresh granadilla on the side of the waffle.

#### **Storage:**

1. Serve immediately.