

SEPHRA®

CHOCOLATE : DONUTS : CRÊPES : WAFFLES : POPCORN



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Gluten Free Waffle Mix

PRODUCT INFORMATION

A Gluten Free mix for making delicious golden brown waffles. Just add melted butter, milk and eggs.

Description: Gluten Free Waffle Mix

Pack Size: 2.5Kg

Storage: Store in a cool dry place away from strong odours and direct sunlight.



PORTION YIELDS

Waffle Mix	600g
Large Eggs	2
Cold Milk	400ml
Melted Butter / Liquid Margarine	50g

Approximate cost per Wafflet = 9p.

<http://www.sephra.co.uk/Wafflet-Waffle-Maker-Auto>

FEATURES & BENEFITS

Easy to use, just add milk, butter & eggs.

Suitable for Vegetarians.

NUTRITIONAL INFORMATION

	100g as sold
Energy (kJ)	1536.6
Energy (kcal)	365.0
Fat (g)	1.8
of which Saturates	0.4
Carbohydrate (g)	83.7
Of which Sugars (g)	20.4
Protein (g)	3.6
Salt (g)	1.025

INGREDIENTS

White Rice Flour, Sugar, Maize Starch, Tapioca Starch, Potato Starch, Buckwheat Flour, Raising Agents (E341(i), E500), Salt, Thickener (Xanthan Gum), Flavouring, Colour (Annatto).

May Contain: EGG. MILK, SOYA

ALLERGENS

For allergy advice see ingredients in UPPERCASE

COOKING INSTRUCTIONS

1. Pre-heat your waffle iron.
2. Mix together the eggs and milk then add to the waffle mix. Mix until smooth.
3. Add the melted butter slowly until incorporated into the mix. The mix will be the consistency of thick cream/custard. If it is thicker, add a little extra milk. You may find that if using liquid margarine, it will be a little thinner, but this is fine. Allow the mix to stand for 5 minutes for it to thicken slightly. It is then ready to use.
4. Cook for 3-4 minutes until golden brown. Do not overfill the waffle iron. The time will vary depending on your waffle iron. The waffles are best served warm. You can reheat the waffles in an iron or a toaster.